



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Autavesta Elementary School</u>	Date: <u>9/26/17</u>
Address: <u>990 Main Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8235</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>Schools</u> <input checked="" type="checkbox"/>
Owner: <u>Aramark</u>	
Person In Charge (PIC): <u>Paula Gilbert</u>	

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

Have a right to a hearing. Your request must be in writing and submitted to the DPH at the above address within 10 days of receipt of this order.					
ITEM		CODE		ITEM	CODE
			23		4-802.13
FOOD PROTECTION MANAGEMENT			24		4-803.11/04.11
M	C	590.003 A/B	25		4-804.11
	C	3-803.11	26		4-802.13
FOOD			WATER		
01	C	590.004 A/B	27	C	5-101.11
	C	3-101.11		C	5-103.11-.12
	C	590.004 J	SEWAGE		
	C	3-202.18			
02	C	3-203.12	28	C	5-402.13
		3-802.11	PLUMBING		
		3-201.11 F			
FOOD PROTECTION, TIME & TEMP. CONTROLS			29		5-201/02.11
03	C	3-401.11-.13	30	C	5-203.14
	C	3-403.11	TOILET AND HANDWASHING FACILITIES		
	C	3-501.14	31	C	5-203.11
	C	3-501.10		C	5-204/05.11
	C	3-402.11-.12			6-202.14
04		4-301.11	32		6-501.11-.12
05		4-302.12			6-301.11-02.11
06		3-501.13	REFUSE DISPOSAL		
FOOD PROTECTION FROM CONTAMINATION			33		5-501.13-.17
07	C	3-306.14			
08		3-305-07.11	34		5-501.111/115
	C	3-302.11	INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C	35	C	6-501.111/115
10		3-304.12		PHYSICAL FACILITIES	
		4-302.11	36		6-201.11
PERSONNEL			37		6-201.11
11	C	590.003 D/E	38		6-303.11
12	C	2-301.12			6-202.11
	C	590.004 E	39		6-304.11
13		2-304.11	40		6-305.11
		2-402.11	OTHER OPERATIONS		
EQUIPMENT AND UTENSILS			41	C	7-101.11/02.11
14		4-202.11			C
15		4-202.18	42		6-501.113/114
		4-501.11/15			5-203.13
16		4-301.12			2-103.11 B
		4-204.112/115	43		6-202.111/112
17		4-302.14	44		4-802/03.11
18		4-603.12			4-903.11
19		4-501.18-.110	HIGHLY SUSCEPTIBLE POPULATIONS		
20	C	4-501.112/114	45	C	3-801.11
21		3-304.14	Food Restrictions and Food Preparation		
22		4-802.11	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M.01.03.07.08)		
Food Contact Surfaces Clean			Other Critical Violations		

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Lorrie Macdonald</u>	Print: <u>Lorrie Macdonald</u>
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>	Date & Result: <u></u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Altavesta Elementary School</u>		Date: <u>6/19/18</u>
Address: <u>990 Main Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8235</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> School <input checked="" type="checkbox"/>	
Owner: <u>Aramark Food Services</u>		
Person in Charge (PIC): _____		

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE			ITEM	CODE			
FOOD PROTECTION MANAGEMENT				23	4-602.13		Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11		Clean Equipment and Utensils Properly Stored	
	C	3-603.11	Consumer Advisories	25	4-904.11		Single Service Articles Stored, Dispensed	
FOOD				26	4-502.13		No Re-Use of Single Service Articles	
							WATER	
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source	
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure	
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen				SEWAGE	
	C	3-202.18	Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal	
C	3-203.12	Tags & Records				PLUMBING		
02		3-602.11	Food Labeling					
		3-201.11 F	Safe Food Handling Instructions					
FOOD PROTECTION, TIME & TEMP. CONTROLS				29		5-201/02.11	Installed and Maintained	
				30	C	5-203.14	Cross Connection, Back Siphonage, Backflow	
03	C	3-401.11-.13	Cooking Temperatures				TOILET AND HANDWASHING FACILITIES	
	C	3-403.11	Reheating	31	C	5-203.11	Number, Convenient	
	C	3-501.14	Cooling		C	5-204/05.11	Location, Restricted Use, Accessible	
	C	3-501.16	Hot and Cold Holding	32		6-202.14	Toilet Enclosed, Self-Closing Doors	
C	3-402.11-.12	Parasite Destruction/Records Retained			6-501.11-.12	Fixtures Clean, Good Repair		
04		4-301.11	Facilities to Maintain Product Temperatures				6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
05		4-302.12	Food Thermometers Provided					REFUSE DISPOSAL
06		3-501.13	PHF's Properly Thawed					
FOOD PROTECTION FROM CONTAMINATION				33		5-501.13-.17	Adequate Number, Covered, Vermin Proof	
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods				5-501.116	Clean
08	C	3-305-07.11	Food Protection; Storage, Display, Transportation	34	5-501.111/.115		Outside Storage Area Clean	
		3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL	
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands					
10		3-304.12	In Use Utensils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings	
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit				PHYSICAL FACILITIES	
PERSONNEL				36		6-201.11	Floors, Constructed, Clean, Good Repair	
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	37		6-201.11	Walls, Ceiling, Attached Equip., Clean	
12	C	2-301.12	Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting	
	C	590.004 E	Prevention of Contamination of Hands			6-202.11	Fixtures Shielded	
	C	2-401.11-.12	Good Hygienic Practices	39	6-304.11		Rooms and Equipment Vented	
13		2-304.11	Clean Clothes, Hair Restraints	40	6-305.11		Dressing Room Clean	
		2-402.11	Hair Restraints				OTHER OPERATIONS	
EQUIPMENT AND UTENSILS				41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled	
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed		C	7-201.11	Stored Separately	
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		6-501.113/.114	Premises: Maintained, No Unnecessary Articles	
16		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated			5-203.13	Mop Sink	
		4-301.12	Three Compartment Sink Provided, Drainboards		2-103.11 B	No Unauthorized Personnel		
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge	43	6-202.111/.112		Separate Living/Sleeping Quarters	
		4-302.14	Test Kit Provided to Test Sanitizer	44		4-802/03.11	Cleaning and Storage of Soiled Linens	
18		4-603.12	Pre-Flushed, Scraped, Soaked			4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles	
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature				HIGHLY SUSCEPTIBLE POPULATIONS	
20	C	4-501.112/.114	Properly Sanitized w/Chemical or 180 F Water	45	C	3-801.11	Food Restrictions and Food Preparation	
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted				Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M.01.03.07,08)	
22		4-602.11	Food Contact Surfaces Clean				Other Critical Violations	

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>[Signature]</u>	Print: <u>K. PAULA GILBERT</u>
Scheduled Date of Compliance Inspection: <u>N/A PASS</u>	Date & Result: <u>[Signature]</u>



Establishment Name	Altavesta Elementary School		Date	6/19/18
Address	990 main street		Page	1 of 1
Item No.	In the space below describe all violations checked on front page.			
	<u>Main Kitchen</u>			
OK	Chest Freezer @ -12°F (Custodian freezer.)			
OK	2-door fridge @ 37°F			
OK	2-door freezer @ 14°F			
OK	3-bay sink - labelled + Quat @ 200 ppm			
OK	Hand sink - Hot H ₂ O @ 120°F Soap + paper towels -			
OK	ServSafe - Paula Gilbert - 4/14-4/19			
OK	Prep areas - Clean + in good repair			
OK	Employee - Hat, gloves, & aprons			
OK	Floors, walls, ceilings - clean + in good repair			
OK	One-time use utensils - all pre-packaged			
OK	Milk cooler @ 36°F			
OK	Dry goods storage - clean + all items up off floors -			
OK	Trash area - clean + lid closed -			
OK	Chemical storage - all labelled + away from food -			
OK	Employee bathroom - hot H ₂ O, soap + paper towels -			



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Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Altavesta Elementary School</u>				Date: <u>11/28/18</u>	
Address: <u>990 Main Street</u>				Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>	
Telephone: <u>781-937-8235</u>					
Owner: <u>Aramark Food Service</u>					
Person in Charge (PIC): <u>Paula Gilbert</u>					
Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> School <input checked="" type="checkbox"/>					
Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.					
ITEM	CODE		ITEM	CODE	
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed
		Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles
FOOD			WATER		
01	C	590.004 A/B	27	C	5-101.11
	C	3-101.11		C	5-103.11-.12
	C	590.004 J			Approved Source
	C	3-202.18			Hot & Cold Running Water, Under Pressure
	C	3-203.12			SEWAGE
		Labeling of Ingredients, Recalled, Allergen	28	C	5-402.13
		Shellstock ID			Sewer and Waste Water Disposal
		Tags & Records	PLUMBING		
02		Food Labeling	29		5-201/02.11
		Safe Food Handling Instructions	30	C	5-203.14
FOOD PROTECTION, TIME & TEMP. CONTROLS					Installed and Maintained
03	C	3-401.11-.13			Cross Connection, Back Siphonage, Backflow
	C	3-403.11	TOILET AND HANDWASHING FACILITIES		
	C	3-501.14	31	C	5-203.11
	C	3-501.16			Number, Convenient
	C	3-402.11-.12			Location, Restricted Use, Accessible
04		Facilities to Maintain Product Temperatures			6-202.14
05		Food Thermometers Provided	32		6-501.11-.12
06		PHF's Properly Thawed			6-301.11-02.11
		Parasite Destruction/Records Retained			Fixtures Clean, Good Repair
FOOD PROTECTION FROM CONTAMINATION					Hand Cleanser, Hand Drying, Signage
07	C	3-306.14	REFUSE DISPOSAL		
08		Food Protection: Storage, Display, Transportation	33		5-501.13-.17
	C	3-302.11			5-501.116
09		Separation, Segregation, No Cross Contamination	34		5-501.111/115
10		Handling of Food & Ice Minimized, No Bare Hands			Adequate Number, Covered, Vermin Proof
		In Use Utensile Properly Stored			Clean
		Food Dispensing Utensile Provided for Self-Service Unit			Outside Storage Area Clean
PERSONNEL			INSECT, RODENT, ANIMAL CONTROL		
11	C	590.003 D/E	35	C	6-501.111/115
12	C	2-301.12			Insects, Rodents, Animals, Outer Openings
	C	590.004 E	PHYSICAL FACILITIES		
	C	2-401.11-.12	36		6-201.11
13		Good Hygienic Practices	37		6-201.11
		Clean Clothes, Hair Restraints	38		6-303.11
		Hair Restraints			6-202.11
EQUIPMENT AND UTENSILS			39		6-304.11
14		Food Contact Surfaces: Designed, Maintained, Installed	40		6-305.11
15		Non-Food Contact Surfaces: Designed, Maintained, Installed			Rooms and Equipment Vented
16		Dishwashing Facilities: Designed, Maintained, Installed, Operated			Dressing Room Clean
17		Three Compartment Sink Provided, Drainboards	OTHER OPERATIONS		
		Equipment Thermometers, Pressure Gauge	41	C	7-101.11/02.11
		Test Kit Provided to Test Sanitizer			7-201.11
18		Pre-Flushed, Scraped, Soaked			6-501.113/114
19		Wash, Rinse Water Clean, Proper Temperature	42		5-203.13
20	C	4-501.112/114			2-103.11 B
21		Wiping Cloths: Clean, Sanitized, Use Restricted	43		6-202.111/112
22		Food Contact Surfaces Clean	44		4-802/03.11
					4-903.11
			Storage of Linen, Clean Equip., Sing. Serv. Articles		
			HIGHLY SUSCEPTIBLE POPULATIONS		
			45	C	3-801.11
			Food Restrictions and Food Preparation		
Inspector's Signature: <u>Meghan Doherty</u>			Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M, O1, 03, 07, 08)		
PIC's Signature: <u>Paula Gilbert</u>			Other Critical Violations		
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>			Print: <u>Meghan Doherty</u>		
			Print: <u>Paula Gilbert</u>		
			Date & Result		

[illegible]



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Altavesta Elementary School</u>				Date: <u>5/11/19</u>	
Address: <u>990 Main Street</u>				Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>	
Telephone: <u>781-937-8235</u>					
Owner: <u>Aramark</u>					
Person In Charge (PIC): _____					
Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.					
ITEM	CODE		ITEM	CODE	
FOOD PROTECTION MANAGEMENT			23	4-802.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed
			26	4-502.13	No Re-Use of Single Service Articles
FOOD			WATER		
01	C	590.004 A/B	27	C	5-101.11
	C	3-101.11		C	5-103.11-.12
	C	590.004 J			
	C	3-202.18			
	C	3-203.12	SEWAGE		
02		3-602.11	28	C	5-402.13
		3-201.11 F	PLUMBING		
FOOD PROTECTION, TIME & TEMP. CONTROLS			29		5-201/02.11
03	C	3-401.11-.13	30	C	5-203.14
	C	3-403.11			
	C	3-501.14	TOILET AND HANDWASHING FACILITIES		
	C	3-501.18	31	C	5-203.11
	C	3-402.11-.12		C	5-204/05.11
04		4-301.11			6-202.14
05		4-302.12	32		6-501.11-.12
06		3-501.13			6-301.11-02.11
FOOD PROTECTION FROM CONTAMINATION			REFUSE DISPOSAL		
07	C	3-306.14	33		5-501.13-.17
08		3-306-07.11			5-501.116
	C	3-302.11	34		5-501.111/115
09		3-301.11 C	INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12	35	C	6-501.111/115
		4-302.11	PHYSICAL FACILITIES		
PERSONNEL			36		6-201.11
11	C	590.003 D/E	37		6-201.11
12	C	2-301.12	38		6-303.11
	C	590.004 E			6-202.11
	C	2-401.11-.12	39		6-304.11
13		2-304.11	40		6-305.11
		2-402.11	OTHER OPERATIONS		
EQUIPMENT AND UTENSILS			41	C	7-101.11/02.11
14		4-202.11		C	7-201.11
15		4-202.16			6-501.113/114
		4-501.11/15	42		5-203.13
16		4-301.12			2-103.11 e
		4-204.112/115	43		6-202.111/112
17		4-302.14	44		4-802/03.11
		4-603.12			4-903.11
19		4-501.18-.110	HIGHLY SUSCEPTIBLE POPULATIONS		
20	C	4-501.112/114	45	C	3-801.11
21		3-304.14	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)		
22		4-602.11	Other Critical Violations		
Inspector's Signature: <u>Meghan Doherty</u>			Print: <u>Meghan Doherty</u>		
PIC's Signature: <u>[Signature]</u>			Print: <u>Patricia Gilbert</u>		
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>			Date & Result: _____		

[illegible]



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Goodyear Elementary School</u>		Date: <u>10/16/17</u>
Address: <u>41 Central Street</u>		Purpose: Routine <input type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8237</u>	Type of Operation:	
Owner: <u>Aramark</u>	Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> School <input checked="" type="checkbox"/>	
Person in Charge (PIC): <u>Margaret Perkins</u>		

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE	
		FOOD PROTECTION MANAGEMENT	23	4-602.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11 Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed
		FOOD	26	4-602.13	No Re-Use of Single Service Articles
		WATER			
	C	590.004 A/B Approved Source	27	C	5-101.11 Approved Source
	C	3-101.11 No Spoilage		C	5-103.11-.12 Hot & Cold Running Water, Under Pressure
	C	590.004 J Labeling of Ingredients, Recalled, Allergen			SEWAGE
	C	3-202.18 Shellstock ID	28	C	5-402.13 Sewer and Waste Water Disposal
	C	3-203.12 Tags & Records			PLUMBING
02		3-602.11 Food Labeling	29		5-201/02.11 Installed and Maintained
		3-201.11 F Safe Food Handling Instructions	30	C	5-203.14 Cross Connection, Back Siphonage, Backflow
		FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES
	C	3-401.11-.13 Cooking Temperatures	31	C	5-203.11 Number, Convenient
	C	3-403.11 Reheating		C	5-204/05.11 Location, Restricted Use, Accessibility
	C	3-501.14 Cooling			6-202.14 Toilet Enclosed, Self-Closing Doors
	C	3-501.16 Hot and Cold Holding	32		8-501.11-.12 Fixtures Clean, Good Repair
	C	3-402.11-.12 Parasite Destruction/Records Retained			8-301.11-02.11 Hand Cleanser, Hand Drying, Signage
04		4-301.11 Facilities to Maintain Product Temperatures			REFUSE DISPOSAL
05		4-302.12 Food Thermometers Provided	33		5-501.13-.17 Adequate Number, Covered, Vermin Proof
06		3-501.13 PHF's Properly Thawed			5-501.116 Clean
		FOOD PROTECTION FROM CONTAMINATION	34		5-501.111/.115 Outside Storage Area Clean
07	C	3-308.14 No Reuse of PHF's or Unwrapped Foods			INSECT, RODENT, ANIMAL CONTROL
08		3-305-07.11 Food Protection: Storage, Display, Transportation	35	C	6-501.111/.115 Insects, Rodents, Animals, Outer Openings
	C	3-302.11 Separation, Segregation, No Cross Contamination			PHYSICAL FACILITIES
09		3-301.11 C Handling of Food & Ice Minimized. No Bare Hands	36		6-201.11 Floors, Constructed, Clean, Good Repair
10		3-304.12 In Use Utensils Properly Stored	37		8-201.11 Walls, Ceiling, Attached Equip., Clean
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit	38		6-303.11 Adequate Lighting
		PERSONNEL			8-202.11 Fixtures Shielded
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	39		8-304.11 Rooms and Equipment Vented
	C	2-301.12 Proper, Adequate Hand Washing	40		8-305.11 Dressing Room Clean
12	C	590.004 E Prevention of Contamination of Hands			OTHER OPERATIONS
	C	2-401.11-.12 Good Hygienic Practices	41	C	7-101.11/02.11 Toxic Items: Original Container, Labeled
13		2-304.11 Clean Clothes, Hair Restraints		C	7-201.11 Stored Separately
		2-402.11 Hair Restraints	42		6-501.113/.114 Premises: Maintained, No Unnecessary Articles
		EQUIPMENT AND UTENSILS			5-203.13 Mop Sink
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed			2-103.11 B No Unauthorized Personnel
15		4-202.18 Non-Food Contact Surfaces: Designed, Maintained, Installed	43		6-202.111/.112 Separate Living/Sleeping Quarters
16		4-501.11/.15 Dishwashing Facilities: Designed, Maintained, Installed, Operated	44		4-802/03.11 Cleaning and Storage of Soiled Linens
		4-301.12 Three Compartment Sink Provided, Drainboards			4-903.11 Storage of Linen, Clean Equip., Sing. Serv. Articles
17		4-204.112/.115 Equipment Thermometers, Pressure Gauge			HIGHLY SUSCEPTIBLE POPULATIONS
		4-302.14 Test Kit Provided to Test Sanitizer	45	C	3-801.11 Food Restrictions and Food Preparation
18		4-603.12 Pre-Flushed, Scraped, Soaked			Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)
19		4-501.16-.110 Wash, Rinse Water Clean, Proper Temperature			<input checked="" type="checkbox"/> <input type="checkbox"/>
20	C	4-601.112/114 Properly Sanitized w/Chemical or 180 F Water			Other Critical Violations
21		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted			<input checked="" type="checkbox"/> <input type="checkbox"/>
22		4-602.11 Food Contact Surfaces Clean			

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Margaret Perkins</u>	Print: <u>Margaret Perkins</u>
Scheduled Date of Compliance Inspection: <u>N/A</u>	Date & Result: <u>Pass</u>



Establishment Name		Date
Address		Page
Goodyear Elementary School		10/16/17
41 Central Street		1 of 1
Item No.	In the space below describe all violations checked on front page.	
OK	milk cooler @ 32°F (front)	
OK	2-door fridge @ 37°F	
OK	Pizza hot hold @ 155°F	
OK	Front hand sink - hot H ₂ O, soap, paper towels	
OK	Front open milk area - @ 37°F	
OK	all prep areas - Clean & in good repair	
OK	employees - hats, gloves, aprons	
OK	reserv servsafe - Carol C. Carelli - 1/14 - 1/19	
	Margaret Perkins - 2/17 - 2/22	
OK	Walk-in freezer @ 3.5°F, Floors & fans Clean.	
OK	Walk-in cooler @ 35°F, Floors & fans Clean	
OK	Milk cooler (by walk ins) @ 30°F	
OK	prep sink area - away from food - Clean.	
OK	Dry goods area - all food up off floors & Cans dated.	
OK	one-time use utensils - all pre-packaged	
OK	Floors, walls, ceilings - Clean & in good repair	
OK	prep sink - Clean -	
OK	3-bay - labelled & working	
OK	Hand sink near 3-bay - hot H ₂ O, soap, paper towels -	
OK	Quat Sanitizer @ 200 ppm	
OK	not in-use utensils - all stored -	
OK	trash (mex) - Clean -	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Goodyear Elementary School</u>	Date: <u>6/13/18</u>
Address: <u>43 Orange Street</u>	
Telephone: <u>781-987-8237</u>	
Owner: <u>Aramark Food Service</u>	
Person In Charge (PIC):	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>	

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE			ITEM	CODE		
FOOD PROTECTION MANAGEMENT				23	4-502.13		Non-Food Contact Surfaces Clean
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11		Clean Equipment and Utensils Properly Stored
	C	3-603.11	Consumer Advisories	25	4-804.11		Single Service Articles Stored, Dispensed
				26	4-502.13		No Re-Use of Single Service Articles
FOOD							WATER
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen				SEWAGE
	C	3-202.18	Shellstock ID				
	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal
02		3-602.11	Food Labeling				PLUMBING
		3-201.11 F	Safe Food Handling Instructions				
FOOD PROTECTION, TIME & TEMP. CONTROLS				29		5-201/02.11	Installed and Maintained
03	C	3-401.11-.13	Cooking Temperatures	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
	C	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES
	C	3-501.14	Cooling	31	C	5-203.11	Number, Convenient
	C	3-501.16	Hot and Cold Holding		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-402.11-.12	Parasite Destruction/Records Retained			6-202.14	Toilet Enclosed, Self-Closing Doors
04		4-301.11	Facilities to Maintain Product Temperatures	32		6-501.11-.12	Fixtures Clean, Good Repair
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
06		3-501.13	PHF's Properly Thawed				REFUSE DISPOSAL
FOOD PROTECTION FROM CONTAMINATION							
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
		3-305-07.11	Food Protection: Storage, Display, Transportation			5-501.116	Clean
08	C	3-302.11	Separation, Segregation, No Cross Contamination	34		5-501.111/.115	Outside Storage Area Clean
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL
10		3-304.12	In Use Utensils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit				PHYSICAL FACILITIES
PERSONNEL							
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	36		6-201.11	Floors, Constructed, Clean, Good Repair
12	C	2-301.12	Proper, Adequate Hand Washing	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
	C	590.004 E	Prevention of Contamination of Hands	38		5-303.11	Adequate Lighting
	C	2-401.11-.12	Good Hygienic Practices			6-202.11	Fixtures Shielded
13		2-304.11	Clean Clothes, Hair Restraints	39		6-304.11	Rooms and Equipment Vented
		2-402.11	Hair Restraints	40		6-305.11	Dressing Room Clean
EQUIPMENT AND UTENSILS							OTHER OPERATIONS
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
	C				7-201.11	Stored Separately	
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		6-501.113/.114	Premises: Maintained, No Unnecessary Articles
16		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated			5-203.13	Mop Sink
				2-103.11 B	No Unauthorized Personnel		
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge	43		6-202.111/.112	Separate Living/Sleeping Quarters
				4-302.14	Cleaning and Storage of Soiled Utens		
18		4-603.12	Pre-Flushed, Scraped, Soaked	44		4-803.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature				HIGHLY SUSCEPTIBLE POPULATIONS
20	C	4-501.112/114	Property Sanitized w/Chemical or 180 F Water	45	C	3-801.11	Food Restrictions and Food Preparation
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)			
22		4-602.11	Food Contact Surfaces Clean	Other Critical Violations			

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Gregory P. ...</u>	Print: <u>Gregory P. ...</u>
Scheduled Date of Compliance Inspection: <u>N/A pass</u>	Date & Result: <u>N/A pass</u>

[illegible]



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Goodyear Elementary School</u>		Date: <u>11/29/18</u>
Address: <u>43 Orange Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8237</u>		
Owner: <u>Arclmark Food Service</u>		
Person In Charge (PIC): <u>Margaret Perkins</u>		
Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>		

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM		CODE		ITEM	CODE		
FOOD PROTECTION MANAGEMENT				23	4-602.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed	
FOOD				26	4-502.13	No Re-Use of Single Service Articles	
				WATER			
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C	3-202.18	Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
C	3-203.12	Tags & Records	PLUMBING				
02		3-602.11	Food Labeling	29		5-201/02.11	Installed and Maintained
		3-201.11 F	Safe Food Handling Instructions		30	C	5-203.14
FOOD PROTECTION, TIME & TEMP. CONTROLS				TOILET AND HANDWASHING FACILITIES			
03	C	3-401.11-.13	Cooking Temperatures	31	C	5-203.11	Number, Convenient
	C	3-403.11	Reheating		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.14	Cooling	32		6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.16	Hot and Cold Holding			6-501.11-.12	Fixtures Clean, Good Repair
04		4-301.11	Facilities to Maintain Product Temperatures		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
05		4-302.12	Food Thermometers Provided	REFUSE DISPOSAL			
06		3-501.13	PHF's Properly Thawed	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
FOOD PROTECTION FROM CONTAMINATION						5-501.116	Clean
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	34		5-501.111/115	Outside Storage Area Clean
08		3-305-07.11	Food Protection: Storage, Display, Transportation		INSECT, RODENT, ANIMAL CONTROL		
09	C	3-302.11	Separation, Segregation, No Cross Contamination	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
10		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands		PHYSICAL FACILITIES		
10		3-304.12	In Use Utensils Properly Stored	36		6-201.11	Floors, Constructed, Clean, Good Repair
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit		37		6-201.11
PERSONNEL				38		6-303.11	Adequate Lighting
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded			6-202.11	Fixtures Shielded
12	C	2-301.12	Proper, Adequate Hand Washing	39		6-304.11	Rooms and Equipment Vented
	C	590.004 E	Prevention of Contamination of Hands		40		6-305.11
13	C	2-401.11-.12	Good Hygienic Practices	OTHER OPERATIONS			
		2-304.11	Clean Clothes, Hair Restraints	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
		2-402.11	Hair Restraints		C	7-201.11	Stored Separately
EQUIPMENT AND UTENSILS				42		8-501.113/114	Premises: Maintained, No Unnecessary Articles
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed			5-203.13	Mop Sink
15		4-202.18	Non-Food Contact Surfaces: Designed, Maintained, Installed	43		2-103.11 B	No Unauthorized Personnel
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated			6-202.111/112	Separate Living/Sleeping Quarters
		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-802/03.11	Cleaning and Storage of Soiled Linens
17		4-204.112/115	Equipment Thermometers, Pressure Gauge			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
		4-302.14	Test Kit Provided to Test Sanitizer	HIGHLY SUSCEPTIBLE POPULATIONS			
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature		Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M, 01, 03, 07, 08)		
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	Other Critical Violations			
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted				
22		4-602.11	Food Contact Surfaces Clean				



Establishment Name		Date
Address		Page
Goodyear Elementary School		11/29/18
43 Orange Street		1 of 1
Item No.	In the space below describe all violations checked on front page.	
	Main Kitchen	
OK	Prep areas - Clean & in good repair	
OK	3-bay labelled & in good repair - Quiret @ 200ppm	
OK	employees - Hats, gloves, aprons -	
OK	Walk-in @ 38°F, Floors & fans clean	
OK	Walk-in freezer @ -2°F, Floors & fans clean -	
OK	Servsafe - Carol Ciccarelli - 1/14-1/19	
	Margaret Perkins - 2/17-2/22	
OK	2 door fridge @ 37°F,	
OK	Hot hold @ 155°F	
OK	Milk display cooler @ 41°F	
OK	Hand sink @ Service area & dish area - Hot H ₂ O, soap & paper towels	
OK	Small milk cooler @ 35°F	
OK	Hot hold hot dogs - @ 140°F	
OK	Dry storage area - All items up off floors -	
OK	Dishwasher - wash @ 160°F, Rinse @ 182°F	
OK	Trash area - Clean & covered -	
OK	All owners Drains -	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: Goodyear Elementary School Date: 4/29/19

Address: 43 Orange Street

Telephone: 781-937-8237

Owner: Aramark

Person In Charge (PIC): Margaret Perkins

Type of Operation:

Food Service ☐
Retail Food ☐
Temporary Food ☐
Schools ☒

Purpose:

Routine ☒
Follow Up ☐
Complaint ☐
Investigation ☐
Other ☐

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE			ITEM	CODE		
FOOD PROTECTION MANAGEMENT				23		4-602.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11	Consumer Advisories	25		4-904.11	Single Service Articles Stored, Dispensed
FOOD				26		4-502.13	No Re-Use of Single Service Articles
				WATER			
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen		SEWAGE		
	C	3-202.18	Shellstock ID		28	C	5-402.13
02	C	3-203.12	Tags & Records	PLUMBING			
		3-602.11	Food Labeling	29		5-201/02.11	Installed and Maintained
		3-201.11 F	Safe Food Handling Instructions	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS				TOILET AND HANDWASHING FACILITIES			
03	C	3-401.11-.13	Cooking Temperatures	31	C	5-203.11	Number, Convenient
	C	3-403.11	Reheating		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.14	Cooling			6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.16	Hot and Cold Holding		32		6-501.11-.12
04		3-402.11-.12	Parasite Destruction/Records Retained			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
05		4-301.11	Facilities to Maintain Product Temperatures	REFUSE DISPOSAL			
06		4-302.12	Food Thermometers Provided	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
06		3-501.13	PHFs Properly Thawed			5-501.116	Clean
FOOD PROTECTION FROM CONTAMINATION				34		5-501.111/115	Outside Storage Area Clean
07	C	3-306.14	No Reuse of PHFs or Unwrapped Foods	INSECT, RODENT, ANIMAL CONTROL			
08		3-305-07.11	Food Protection: Storage, Display, Transportation	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
	C	3-302.11	Separation, Segregation, No Cross Contamination	PHYSICAL FACILITIES			
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	36		6-201.11	Floors, Constructed, Clean, Good Repair
10		3-304.12	In Use Utensils Properly Stored	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	38		6-303.11	Adequate Lighting
PERSONNEL						6-202.11	Fixtures Shielded
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	39		6-304.11	Rooms and Equipment Vented
12	C	2-301.12	Proper, Adequate Hand Washing	40		6-305.11	Dressing Room Clean
	C	590.004 E	Prevention of Contamination of Hands	OTHER OPERATIONS			
	C	2-401.11-.12	Good Hygienic Practices	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
13		2-304.11	Clean Clothes, Hair Restraints		C	7-201.11	Stored Separately
		2-402.11	Hair Restraints			6-501.113/114	Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS				42		5-203.13	Mop Sink
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed			2-103.11 B	No Unauthorized Personnel
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	43		6-202.111/112	Separate Living/Sleeping Quarters
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	44		4-802/03.11	Cleaning and Storage of Soiled Linens
		4-301.12	Three Compartment Sink Provided, Drainboards			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
17		4-204.112/115	Equipment Thermometers, Pressure Gauge	HIGHLY SUSCEPTIBLE POPULATIONS			
		4-302.14	Test Kit Provided to Test Sanitizer	45	C	3-801.11	Food Restrictions and Food Preparation
18		4-603.12	Pre-Flushed, Scraped, Soaked	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)			
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	Other Critical Violations			
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted				
22		4-602.11	Food Contact Surfaces Clean				

Inspector's Signature: Meghan Doherty
PIC's Signature: Reggie Perkins
Scheduled Date of Compliance Inspection: N/A - Pass

Print: Meghan Doherty
Print: Reggie Perkins
Date & Result:

[illegible]



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Hurld Elementary School</u>				Date: <u>10/11/17</u>	
Address: <u>Bedford Road</u>				Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>	
Telephone: <u>781-937-8238</u>		Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/> <u>School</u>			
Owner: <u>Aramark</u>					
Person In Charge (PIC): <u>Eleanor Rodman</u>					
Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.					
ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11 Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed
FOOD			26	4-502.13	No Re-Use of Single Service Articles
			WATER		
01	C	590.004 A/B Approved Source	27	C	5-101.11 Approved Source
	C	3-101.11 No Spoilage		C	5-103.11-12 Hot & Cold Running Water, Under Pressure
	C	590.004 J Labeling of Ingredients, Recalled, Allergen	SEWAGE		
	C	3-202.10 Shellstock ID	20	C	5-402.13 Sewer and Waste Water Disposal
	C	3-203.12 Tags & Records		PLUMBING	
02		3-602.11 Food Labeling	29		5-201/02.11 Installed and Maintained
		3-201.11 F Safe Food Handling Instructions	30	C	5-203.14 Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES		
03	C	3-401.11-13 Cooking Temperatures	31	C	5-203.11 Number, Convenient
	C	3-403.11 Reheating		C	5-204/05.11 Location, Restricted Use, Accessible
	C	3-501.14 Cooling	32		6-202.14 Toilet Enclosed, Self-Closing Doors
	C	3-501.16 Hot and Cold Holding			6-501.11-12 Fixtures Clean, Good Repair
	C	3-402.11-12 Parasite Destruction/Records Retained			6-301.11-02.11 Hand Cleanser, Hand Drying, Signage
04		4-301.11 Facilities to Maintain Product Temperatures	REFUSE DISPOSAL		
05		4-302.12 Food Thermometers Provided	33		5-501.13-17 Adequate Number, Covered, Vermin Proof
06		3-501.13 PHF's Properly Thawed			5-501.116 Clean
FOOD PROTECTION FROM CONTAMINATION			34		5-501.111/115 Outside Storage Area Clean
07	C	3-306.14 No Reuse of PHF's or Unwrapped Foods	INSECT, RODENT, ANIMAL CONTROL		
08		3-305-07.11 Food Protection: Storage, Display, Transportation	35	C	6-501.111/115 Insects, Rodents, Animals, Outer Openings
	C	3-302.11 Separation, Segregation, No Cross Contamination		PHYSICAL FACILITIES	
09		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands	36		6-201.11 Floors, Constructed, Clean, Good Repair
10		3-304.12 In Use Utensils Properly Stored	37		6-201.11 Walls, Ceiling, Attached Equip., Clean
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit	38		6-303.11 Adequate Lighting
PERSONNEL			39		6-202.11 Fixtures Shielded
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	39		6-304.11 Rooms and Equipment Vented
12	C	2-301.12 Proper, Adequate Hand Washing	40		6-305.11 Dressing Room Clean
	C	590.004 E Prevention of Contamination of Hands	OTHER OPERATIONS		
	C	2-401.11-12 Good Hygienic Practices	41	C	7-101.11/02.11 Toxic Items: Original Container, Labeled
13		2-304.11 Clean Clothes, Hair Restraints		C	7-201.11 Stored Separately
		2-402.11 Hair Restraints	42		6-501.113/114 Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS					5-203.13 Mop Sink
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed			2-103.11 e No Unauthorized Personnel
15		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed	43		6-202.111/112 Separate Living/Sleeping Quarters
16		4-501.11/15 Dishwashing Facilities: Designed, Maintained, Installed, Operated	44		4-802/03.11 Cleaning and Storage of Soiled Linens
		4-301.12 Three Compartment Sink Provided, Drainboards			4-903.11 Storage of Linen, Clean Equip., Sing. Serv. Articles
17		4-204.112/115 Equipment Thermometers, Pressure Gauge	HIGHLY SUSCEPTIBLE POPULATIONS		
		4-302.14 Test Kit Provided to Test Sanitizer	45	C	3-801.11 Food Restrictions and Food Preparation
18		4-803.12 Pre-Flushed, Scraped, Soaked	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)		
19		4-501.18-110 Wash, Rinse Water Clean, Proper Temperature	<input checked="" type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>		
20	C	4-501.112/114 Properly Sanitized w/Chemical or 180 F Water			
21		3-304.14 Wiping Cloth: Clean, Sanitized, Use Restricted	Other Critical Violations		
22		4-602.11 Food Contact Surfaces Clean			
Inspector's Signature: <u>Meghan Doherty</u>			Print: <u>Meghan Doherty</u>		
PIC's Signature: <u>[Signature]</u>			Print: <u>SOER</u>		
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>			Date & Result		

[illegible]



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Hurid Elementary School</u>	Date: <u>6/18/18</u>
Address: <u>Bedford Rd.</u>	
Telephone: <u>781-937-8238</u>	
Owner: <u>Aramark Food Services</u>	
Person In Charge (PIC):	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/> <u>School</u>
	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM		CODE		ITEM		CODE	
FOOD PROTECTION MANAGEMENT				23		4-602.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11	Consumer Advisories	25		4-904.11	Single Service Articles Stored, Dispensed
FOOD				26		4-502.13	No Re-Use of Single Service Articles
				WATER			
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C	3-202.16	Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
02	C	3-203.12	Tags & Records		PLUMBING		
		3-602.11	Food Labeling	29		5-201/02.11	Installed and Maintained
		3-201.11 F	Safe Food Handling Instructions		30	C	5-203.14
FOOD PROTECTION, TIME & TEMP. CONTROLS				TOILET AND HANDWASHING FACILITIES			
03	C	3-401.11-.13	Cooking Temperatures	31	C	5-203.11	Number, Convenient
	C	3-403.11	Reheating		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.14	Cooling	32		6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.16	Hot and Cold Holding			6-501.11-.12	Fixtures Clean, Good Repair
04		4-301.11	Facilities to Maintain Product Temperatures			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
05		4-302.12	Food Thermometers Provided	REFUSE DISPOSAL			
06		3-501.13	PHFs Properly Thawed	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
FOOD PROTECTION FROM CONTAMINATION							5-501.116
07	C	3-306.14	No Reuse of PHFs or Unwrapped Foods	34		5-501.111/115	Outside Storage Area Clean
08	C	3-905-07.11	Food Protection: Storage, Display, Transportation		INSECT, RODENT, ANIMAL CONTROL		
		3-302.11	Separation, Segregation, No Cross Contamination	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands		PHYSICAL FACILITIES		
10		3-304.12	In Use Utensils Properly Stored	36		6-201.11	Floors, Constructed, Clean, Good Repair
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
PERSONNEL				38		6-303.11	Adequate Lighting
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded			6-202.11	Fixtures Shielded
	C	2-301.12	Proper, Adequate Hand Washing	39		6-304.11	Rooms and Equipment Vented
12	C	590.004 E	Prevention of Contamination of Hands	40		6-305.11	Dressing Room Clean
	C	2-401.11-.12	Good Hygienic Practices	OTHER OPERATIONS			
13		2-304.11	Clean Clothes, Hair Restraints	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
		2-402.11	Hair Restraints		C	7-201.11	Stored Separately
EQUIPMENT AND UTENSILS				42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed			5-203.13	Mop Sink
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed			2-103.11 B	No Unauthorized Personnel
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43		6-202.111/112	Separate Living/Sleeping Quarters
		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-802/03.11	Cleaning and Storage of Soiled Linens
17		4-204.112/115	Equipment Thermometers, Pressure Gauge			4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles
		4-302.14	Test Kit Provided to Test Sanitizer	HIGHLY SUSCEPTIBLE POPULATIONS			
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-901.11	Food Restrictions and Food Preparation
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)			
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	Other Critical Violations			
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted				
22		4-602.11	Food Contact Surfaces Clean				

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Deanne Rodman</u>	Print: <u>Deanne Rodman</u>
Scheduled Date of Compliance Inspection: <u>N/A</u>	Date & Result: <input checked="" type="checkbox"/> <input type="checkbox"/>

[illegible]



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: Hurid Wyman Elementary School Date: 11/28/18

Address: 39 Wyman Street

Telephone: 781-937-8243

Owner: Aramark Food Service

Person in Charge (PIC): Antonetta Fuller

Type of Operation:

Food Service ☐
 Retail Food ☐
 Temporary Food ☒
School

Purpose:

Routine ☒
 Follow Up ☐
 Complaint ☐
 Investigation ☐
 Other ☐

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE	
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed
FOOD			26	4-502.13	No Re-Use of Single Service Articles
01	C	590.004 A/B	WATER		
	C	3-101.11	27	C	5-101.11
	C	590.004 J	C	5-103.11-.12	Approved Source
	C	3-202.16	SEWAGE		
	C	3-203.12	28	C	5-402.13
02		3-602.11	Sewer and Waste Water Disposal		
		3-201.11 F	PLUMBING		
FOOD PROTECTION, TIME & TEMP. CONTROLS			29		5-201/02.11
03	C	3-401.11-.13	30	C	5-203.14
	C	3-403.11	Installed and Maintained		
	C	3-501.14	Cross Connection, Back Siphonage, Backflow		
	C	3-501.16	TOILET AND HANDWASHING FACILITIES		
	C	3-402.11-.12	31	C	5-203.11
04		4-301.11	C	5-204/05.11	Number, Convenient
05		4-302.12	Location, Restricted Use, Accessible		
06		3-501.13	6-202.14		
FOOD PROTECTION FROM CONTAMINATION			32		6-501.11-.12
07	C	3-308.14	Toilet Enclosed, Self-Closing Doors		
08		3-305-07.11	Fixtures Clean, Good Repair		
	C	3-302.11	6-301.11-02.11		
09		3-301.11 C	Hand Cleanser, Hand Drying, Signage		
10		3-304.12	REFUSE DISPOSAL		
		4-302.11	33		5-501.13-.17
PERSONNEL			Adequate Number, Covered, Vermin Proof		
11	C	590.003 D/E	34		5-501.111/115
12	C	2-301.12	Outside Storage Area Clean		
	C	590.004 E	INSECT, RODENT, ANIMAL CONTROL		
	C	2-401.11-.12	35	C	6-501.111/115
13		2-304.11	Insects, Rodents, Animals, Outer Openings		
		2-402.11	PHYSICAL FACILITIES		
EQUIPMENT AND UTENSILS			36		6-201.11
14		4-202.11	37		6-201.11
15		4-202.16	38		6-303.11
		4-501.11/15	39		6-202.11
18		4-301.12	40		6-304.11
		4-204.112/115	Rooms and Equipment Vented		
17		4-302.14	41	C	7-101.11/02.11
		4-603.12	C	7-201.11	Stored Separately
19		4-501.16-.110	42		6-501.113/114
20	C	4-501.112/114			5-203.13
21		3-304.14	Premises: Maintained, No Unnecessary Articles		
22		4-602.11	Mop Sink		
			2-103.11 B		
			No Unauthorized Personnel		
			43		6-202.111/112
			Separate Living/Sleeping Quarters		
			44		4-802/03.11
			Cleaning and Storage of Soiled Linens		
			4-903.11		
			Storage of Linen, Clean Equip., Sing. Serv. Articles		
			HIGHLY SUSCEPTIBLE POPULATIONS		
			45	C	3-801.11
			Food Restrictions and Food Preparation		

Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M, 01, 03, 07, 08)

Other Critical Violations

Inspector's Signature: Meghan Doherty

Print: Meghan Doherty

PIC's Signature: Antonetta Fuller

Print: Antonetta Fuller

Scheduled Date of

Date &

Compliance Inspection

Result

N/A - PASS



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: Hurld Wyman Elementary School Date: 5/11/19

Address: 39 Wyman Street

Telephone: 781-937-8243

Owner: Aramark

Person in Charge (PIC): Annette Fuller

Type of Operation:

Food Service ☐
Retail Food ☐
Temporary Food ☐
Schools ☒

Purpose:

Routine ☒
Follow Up ☐
Complaint ☐
Investigation ☐
Other ☐

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE			ITEM	CODE		
FOOD PROTECTION MANAGEMENT				23	4-802.13		Non-Food Contact Surfaces Clean
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-803.11/04.11		Clean Equipment and Utensils Properly Stored
	C	3-603.11	Consumer Advisories	25	4-904.11		Single Service Articles Stored, Dispensed
FOOD				26	4-502.13		No Re-Use of Single Service Articles
				WATER			
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C	3-202.18	Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-203.12	Tags & Records				
02		3-602.11	Food Labeling	PLUMBING			
		3-201.11 F	Safe Food Handling Instructions	29		5-201/02.11	Installed and Maintained
FOOD PROTECTION, TIME & TEMP. CONTROLS				30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
03	C	3-401.11-.13	Cooking Temperatures	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	Reheating	31	C	5-203.11	Number, Convenient
	C	3-501.14	Cooling			5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.16	Hot and Cold Holding			6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-402.11-.12	Parasite Destruction/Records Retained			6-501.11-.12	Fixtures Clean, Good Repair
04		4-301.11	Facilities to Maintain Product Temperatures	32		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
05		4-302.12	Food Thermometers Provided			REFUSE DISPOSAL	
06		3-501.13	PHF's Properly Thawed	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
FOOD PROTECTION FROM CONTAMINATION						5-501.116	Clean
07	C	3-308.14	No Reuse of PHF's or Unwrapped Foods	34		5-501.111/115	Outside Storage Area Clean
08	C	3-305-07.11	Food Protection: Storage, Display, Transportation			INSECT, RODENT, ANIMAL CONTROL	
		3-302.11	Separation, Segregation, No Cross Contamination	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				
10		3-304.12	In Use Utensils Properly Stored	38		6-201.11	Floors, Constructed, Clean, Good Repair
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
PERSONNEL				38		6-303.11	Adequate Lighting
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded			6-202.11	Fixtures Shielded
12	C	2-301.12	Proper, Adequate Hand Washing	39		6-304.11	Rooms and Equipment Ventilated
	C	590.004 E	Prevention of Contamination of Hands	40		6-305.11	Dressing Room Clean
13		2-304.11	Clean Clothes, Hair Restraints	OTHER OPERATIONS			
		2-402.11	Hair Restraints	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
EQUIPMENT AND UTENSILS						7-201.11	Stored Separately
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed			5-203.13	Mop Sink
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43		2-103.11 B	No Unauthorized Personnel
		4-301.12	Three Compartment Sink Provided, Drainboards			6-202.111/112	Separate Living/Sleeping Quarters
17		4-204.112/115	Equipment Thermometers, Pressure Gauge	44		4-802/03.11	Cleaning and Storage of Soiled Linens
		4-302.14	Test Kit Provided to Test Sanitizer			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
18		4-603.12	Pre-Flushed, Scraped, Soaked	HIGHLY SUSCEPTIBLE POPULATIONS			
19		4-501.13-.110	Wash, Rinse Water Clean, Proper Temperature	45	C	3-801.11	Food Restrictions and Food Preparation
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)			
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations			
22		4-602.11	Food Contact Surfaces Clean				

Inspector's Signature: Meghan Doherty

PIC's Signature: Annette Fuller

Scheduled Date of

Compliance Inspection

Print:

Print:

Date &

Result



CITY OF WOBURN BOARD OF HEALTH
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

5/1/19

Establishment Name Hurid/Wyman Elementary School

Date 5/1/19

Address 39 Wyman Street

Page 1 of 1

Item No. In the space below describe all violations checked on front page.

- OK Hand Sink - Hot H₂O, Soap, paper towels
- OK 3-bay Sink - labelled - Quat 200ppm
- OK Hand Sink - next to 3-bay - Hot H₂O, Soap, paper towels
- OK Prep Sink - Clean & in good repair
- OK All employees - Hats, gloves, apron -
- OK 4-door fridge @ 36°F
- OK milk cooler @ 36°F
- OK 2-door cooler @ 37°F
- OK Walk-in Cooler @ 38°F, walk-in freezer @ -12°F
- Flours & Fans clean
- OK Prep areas Clean & in good repair
- OK Floors, walls, ceilings - Clean & in good repair
- OK Dry goods storage - all food labelled/dated on shelves
- OK Not in use poisons - stored
- OK employee bathroom - Hot H₂O, Soap, paper towels
- OK Service - Antonetta Fuller - 1215-1216
- OK trash area in back -



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Joyce Middle School</u>		Date: <u>10/11/17</u>																																																																																																																																																																																																																																																			
Address: <u>55 Locust Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>																																																																																																																																																																																																																																																			
Telephone: <u>781-937-8206</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/>																																																																																																																																																																																																																																																				
Owner: <u>Aramark</u>	<u>School</u>																																																																																																																																																																																																																																																				
Person In Charge (PIC): <u>Grace Pinto</u>																																																																																																																																																																																																																																																					
Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.																																																																																																																																																																																																																																																					
<table border="1" style="width:100%"><thead><tr><th>ITEM</th><th>CODE</th><th></th></tr></thead><tbody><tr><td colspan="3">FOOD PROTECTION MANAGEMENT</td></tr><tr><td rowspan="2">M</td><td>C 590.003 A/B</td><td>Person In Charge (PIC), Assigned, Knowledgeable</td></tr><tr><td>C 3-603.11</td><td>Consumer Advisories</td></tr><tr><td colspan="3">FOOD</td></tr><tr><td rowspan="5">01</td><td>C 590.004 A/B</td><td>Approved Source</td></tr><tr><td>C 3-101.11</td><td>No Spoilage</td></tr><tr><td>C 590.004 J</td><td>Labeling of Ingredients, Recalled, Allergen</td></tr><tr><td>C 3-202.18</td><td>Shellstock ID</td></tr><tr><td>C 3-203.12</td><td>Tags & Records</td></tr><tr><td rowspan="2">02</td><td>C 3-602.11</td><td>Food Labeling</td></tr><tr><td>C 3-201.11 F</td><td>Safe Food Handling Instructions</td></tr><tr><td colspan="3">FOOD PROTECTION, TIME & TEMP. 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41	C 7-101.11/02.11	Toxic Items: Original Container, Labeled																																																																																																																																																																																																																																																			
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42	C 6-501.113/.114	Premises: Maintained, No Unnecessary Articles																																																																																																																																																																																																																																																			
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45	C 3-801.11	Food Restrictions and Food Preparation																																																																																																																																																																																																																																																			
Inspector's Signature: <u>Meghan Doherty</u>		Print: <u>Meghan Doherty</u>																																																																																																																																																																																																																																																			
PIC's Signature: <u>Grace Pinto</u>		Print: <u>Grace Pinto</u>																																																																																																																																																																																																																																																			
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>		Date & Result: <u>10/11/17</u>																																																																																																																																																																																																																																																			



Establishment Name		Date
Address		Page
Joyce Middle School		10/11/17
55 Locust Street		1 of 1
Item No.	In the space below describe all violations checked on front page.	
OK	Pot & pan storage area -	
OK	Microwave - Clean & working	
OK	Quat @ 300ppm - 3 bay clean & labelled	
OK	all employees - Hats, gloves, aprons	
OK	Ice machine - Clean & soap stored correctly -	
OK	Produce Sink -	
OK	Walk-in @ 36°F Floors & fans clean -	
OK	Servsafe - grace pinto - 12/12-12/17	
OK	Walk-in Freezer @ 0°F - Floors & fans Clean	
OK	Dry goods area - all items up off floor -	
OK	All canned goods dated	
OK	Chemical storage area - away from food -	
OK	employee bathroom - hot H ₂ O, soap, paper towels -	
OK	Trash area - enclosed outdoors -	
OK	Milk cooler #1 @ 40°F, #2 @ 40°F, #3 @ 38°F	
OK	Hot hold @ 160°F	
OK	all floors, walls, & ceiling in good repair	
OK	Kitchen hand sink - Hot H ₂ O, soap, paper towels -	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Joyce Middle School</u>				Date: <u>6/18/18</u>	
Address: <u>55 Locust Street</u>				Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>	
Telephone: <u>781-937-8206</u>					
Owner: <u>Aramark Food Service</u>					
Person in Charge (PIC): _____					
Official Order for Correction: Based on an inspection this day, the items marked below identify the violations In operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.					
ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean
M	C 590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C 3-603.11	Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed
FOOD			26	4-602.13	No Re-Use of Single Service Articles
01	C 590.004 A/B	Approved Source	WATER		
	C 3-101.11	No Spoilage	27	C 5-101.11	Approved Source
	C 590.004 J	Labeling of Ingredients, Recalled, Allergen		C 5-103.11-12	Hot & Cold Running Water, Under Pressure
	C 3-202.18	Shellstock ID	SEWAGE		
	C 3-203.12	Tags & Records	28	C 5-402.13	Sewer and Waste Water Disposal
02	C 3-602.11	Food Labeling	PLUMBING		
	C 3-201.11 F	Safe Food Handling Instructions	29	5-201/02.11	Installed and Maintained
FOOD PROTECTION, TIME & TEMP. CONTROLS			30	C 5-203.14	Cross Connection, Back Siphonage, Backflow
03	C 3-401.11-13	Cooking Temperatures	TOILET AND HANDWASHING FACILITIES		
	C 3-403.11	Reheating	31	C 5-203.11	Number, Convenient
	C 3-501.14	Cooling		C 5-204/05.11	Location, Restricted Use, Accessible
	C 3-501.16	Hot and Cold Holding	32	6-202.14	Toilet Enclosed, Self-Closing Doors
	C 3-402.11-12	Permit Destruction/Records Retained		6-501.11-12	Fixtures Clean, Good Repair
04	4-301.11	Facilities to Maintain Product Temperatures		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
05	4-302.12	Food Thermometers Provided	REFUSE DISPOSAL		
06	3-501.13	PHF's Properly Thawed	33	5-501.13-17	Adequate Number, Covered, Vermin Proof
FOOD PROTECTION FROM CONTAMINATION				5-501.11e	Clean
07	C 3-306.14	No Reuse of PHF's or Unwrapped Foods	34	5-501.111/115	Outside Storage Area Clean
08	3-305-07.11	Food Protection: Storage, Display, Transportation	INSECT, RODENT, ANIMAL CONTROL		
	C 3-302.11	Separation, Segregation, No Cross Contamination	35	C 6-501.111/115	Insects, Rodents, Animals, Outer Openings
09	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	PHYSICAL FACILITIES		
10	3-304.12	In Use Utensils Properly Stored	38	6-201.11	Floors, Constructed, Clean, Good Repair
	4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	37	6-201.11	Walls, Ceiling, Attached Equip., Clean
PERSONNEL			38	6-303.11	Adequate Lighting
11	C 590.003 D/E	Personnel with Infections Restricted/Excluded		6-202.11	Fixtures Shielded
12	C 2-301.12	Proper, Adequate Hand Washing	39	6-304.11	Rooms and Equipment Vented
	C 590.004 E	Prevention of Contamination of Hands	40	6-305.11	Dressing Room Clean
13	C 2-401.11-12	Good Hygienic Practices	OTHER OPERATIONS		
	2-304.11	Clean Clothes, Hair Restraints	41	C 7-101.11/02.11	Toxic Items: Original Container, Labeled
	2-402.11	Hair Restraints		7-201.11	Stored Separately
EQUIPMENT AND UTENSILS			42	6-501.113/114	Premises Maintained, No Unnecessary Articles
14	4-202.11	Food Contact Surfaces: Designed, Maintained, Installed		5-203.13	Mop Sink
15	4-202.18	Non-Food Contact Surfaces: Designed, Maintained, Installed		2-103.11 B	No Unauthorized Personnel
16	4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43	8-202.111/112	Separate Living/Sleeping Quarters
	4-301.12	Three Compartment Sink Provided, Drainboards	44	4-802/03.11	Cleaning and Storage of Soiled Linens
17	4-204.112/115	Equipment Thermometers, Pressure Gauge		4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
	4-302.14	Test Kit Provided to Test Sanitizer	HIGHLY SUSCEPTIBLE POPULATIONS		
18	4-603.12	Pre-Flushed, Scraped, Soaked	45	C 3-801.11	Food Restrictions and Food Preparation
19	4-501.18-110	Wash, Rinse Water Clean, Proper Temperature	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)		
20	C 4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	<input checked="" type="checkbox"/> <input type="checkbox"/>		
21	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations		
22	4-602.11	Food Contact Surfaces Clean	<input checked="" type="checkbox"/> <input type="checkbox"/>		
Inspector's Signature: <u>Meghan Doherty</u>			Print: <u>Meghan Doherty</u>		
PIC's Signature: <u>OKim</u>			Print: <u>OKim</u>		
Scheduled Date of Compliance Inspection: <u>N/A - pass</u>			Date & Result: <u>pass</u>		



Establishment Name		Date
Address		Page
Item No.	In the space below describe all violations checked on front page.	
	<u>Main Kitchen</u>	
OK	Dry goods area - Clean & all items on shelves	
OK	Walk-in freezer @ 18°F Floors & Fans Clean.	
OK	Chemical storage - away from food, all labelled	
OK	Employee bathroom - hot H ₂ O @ 110°F, soap, paper towels	
OK	Servsafe - Grace Pinto - 12/17 - 12/22	
OK	Walk-in cooler @ 41°F Floors & fans Clean	
OK	All employees - hats, gloves, aprons --	
OK	Kitchen hand sink - Hot H ₂ O @ 110°F, soap & paper towels -	
OK	3-basin sink - Clean & working - Quat @ 200 ppm	
OK	Floors, walls, ceilings - Clean & in good repair	
OK	Not in use pots/pans - stored off shelving	
OK	Prep areas - Clean & in good repair	
OK	mop sink area - away from kitchen -	
OK	milk cooler #1 @ 40°F, #2 @ 40°F, #3 @ 32°F	
OK	Water cooler #1 @ 25°F, #2 @ 35°F	
OK	One-time use utensils - stored handles up	
OK	Hot hold - Tater tots @ 150°F	
OK	Trash area - outside & enclosed by fencing	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Joyce middle School</u>				Date: <u>11/05/18</u>			
Address: <u>55 Locust Street</u>				Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>			
Telephone: <u>781-937-8206</u>							
Owner: <u>Aramark</u>							
Person In Charge (PIC): <u>Grace Pinto</u>							
Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/> <u>School</u>							
Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.							
ITEM	CODE			ITEM	CODE		
FDDDD PROTECTION MANAGEMENT			23	4-802.13	Non-Food Contact Surfaces Clean		
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed	
FOOD			26	4-502.13	No Re-Use of Single Service Articles		
01	C	590.004 A/B	Approved Source	WATER			
	C	3-101.11	No Spoilage	27	C	5-101.11	Approved Source
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen		C	5-103.11-12	Hot & Cold Running Water, Under Pressure
	C	3-202.18	Shellstock ID	SEWAGE			
	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal
02	C	3-802.11	Food Labeling	PLUMBING			
	C	3-201.11 F	Safe Food Handling Instructions	29		5-201/02.11	Installed and Maintained
FOOD PROTECTION, TIME & TEMP. CONTROLS			30	C	5-203.14	Cross Connection, Back Siphonage, Backflow	
03	C	3-401.11-13	Cooking Temperatures	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	Reheating	31	C	5-203.11	Number, Convenient
	C	3-501.14	Cooling		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.16	Hot and Cold Holding	6-202.14	Toilet Enclosed, Self-Closing Doors		
	C	3-402.11-12	Parasite Destruction/Records Retained	32		6-501.11-12	Fixtures Clean, Good Repair
04		4-301.11	Facilities to Maintain Product Temperatures			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
05		4-302.12	Food Thermometers Provided	REFUSE DISPOSAL			
06		3-501.13	PHF's Properly Thawed	33		5-501.13-17	Adequate Number, Covered, Vermin Proof
FOOD PROTECTION FROM CONTAMINATION					5-501.116	Clean	
07	C	3-308.14	No Reuse of PHF's or Unwrapped Foods	34		5-501.111/115	Outside Storage Area Clean
08		3-305-07.11	Food Protection: Storage, Display, Transportation	INSECT, RODENT, ANIMAL CONTROL			
	C	3-302.11	Separation, Segregation, No Cross Contamination	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	PHYSICAL FACILITIES			
10		3-304.12	In Use Utensils Properly Stored	36		6-201.11	Floors, Constructed, Clean, Good Repair
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
PERSONNEL			38		6-303.11	Adequate Lighting	
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded			6-202.11	Fixtures Shielded
12	C	2-301.12	Proper, Adequate Hand Washing	39		6-304.11	Rooms and Equipment Vented
	C	590.004 E	Prevention of Contamination of Hands	40		6-305.11	Dressing Room Clean
	C	2-401.11-12	Good Hygiene Practices	OTHER OPERATIONS			
13		2-304.11	Clean Clothes, Hair Restraints	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
		2-402.11	Hair Restraints		C	7-201.11	Stored Separately
EQUIPMENT AND UTENSILS					6-501.113/114	Premises: Maintained, No Unnecessary Articles	
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13	Moo Sink
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed			2-103.11 B	No Unauthorized Personnel
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43		6-202.111/112	Separate Living/Sleeping Quarters
		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-802/03.11	Cleaning and Storage of Soiled Linens
17		4-204.112/115	Equipment Thermometers, Pressure Gauge			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
		4-302.14	Test Kit Provided to Test Sanitizer	HIGHLY SUSCEPTIBLE POPULATIONS			
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation
19		4-501.18-110	Wash, Rinse Water Clean, Proper Temperature	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)		<input checked="" type="checkbox"/>	<input type="checkbox"/>
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	Other Critical Violations		<input checked="" type="checkbox"/>	<input type="checkbox"/>
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted				
22		4-802.11	Food Contact Surfaces Clean				
Inspector's Signature: <u>Meghan Doherty</u>				Print: <u>Meghan Doherty</u>			
PIC's Signature: <u>Kim Palladino</u>				Print: <u>Kim Palladino</u>			
Scheduled Date of Compliance Inspection: <u>N/A - OASSI</u>				Date & Result			



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Joyce Middle School</u>		Date: <u>4/29/19</u>
Address: <u>55 Locust Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8200</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/> <u>School</u>	
Owner: <u>Aramark</u>		
Person in Charge (PIC): <u>Grace Pinto</u>		

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the DOH at the above address within 10 days of receipt of this order.

ITEM	CODE			ITEM	CODE		
FOOD PROTECTION MANAGEMENT				23	4-802.13		Non-Food Contact Surfaces Clean
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11		Clean Equipment and Utensils Properly Stored
	C	3-603.11	Consumer Advisories	25	4-904.11		Single Service Articles Stored, Dispensed
				26	4-502.13		No Re-Use of Single Service Articles
FOOD				WATER			
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C	3-202.16	Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-203.12	Tags & Records		PLUMBING		
02		3-602.11	Food Labeling	29		5-201/02.11	Installed and Maintained
		3-201.11 F	Safe Food Handling Instructions	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS				TOILET AND HANDWASHING FACILITIES			
03	C	3-401.11-.13	Cooking Temperatures	31	C	5-203.11	Number, Convenient
	C	3-403.11	Reheating		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.14	Cooking	32		6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.16	Hot and Cold Holding			6-501.11-.12	Fixtures Clean, Good Repair
	C	3-402.11-.12	Parasite Destruction/Records Retained			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
04		4-301.11	Facilities to Maintain Product Temperature	REFUSE DISPOSAL			
05		4-302.12	Food Thermometers Provided	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
06		3-501.13	PHF's Properly Thawed				5-501.116
FOOD PROTECTION FROM CONTAMINATION				34		5-501.111/115	Outside Storage Area Clean
07	C	3-305.14	No Reuse of PHF's or Unwrapped Foods	INSECT, RODENT, ANIMAL CONTROL			
08	C	3-305-07.11	Food Protection: Storage, Display, Transportation	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
09		3-302.11	Separation, Segregation, No Cross Contamination		PHYSICAL FACILITIES		
10		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	36		6-201.11	Floors, Constructed, Clean, Good Repair
		3-304.12	In Use Utensils Properly Stored	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	38		6-303.11	Adequate Lighting
PERSONNEL						6-202.11	Fixtures Shielded
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	39		6-304.11	Rooms and Equipment Vented
12	C	2-301.12	Proper, Adequate Hand Washing	40		6-305.11	Dressing Room Clean
	C	590.004 E	Prevention of Contamination of Hands	OTHER OPERATIONS			
13		2-401.11-.12	Good Hygienic Practices	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
		2-304.11	Clean Clothes, Hair Restraints		C	7-201.11	Stored Separately
		2-402.11	Hair Restraints	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS							5-203.13
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed			2-103.11 B	No Unauthorized Personnel
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	43		6-202.111/112	Separate Living/Sleeping Quarters
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	44		4-802/03.11	Cleaning and Storage of Soiled Linens
		4-301.12	Three Compartment Sink Provided, Drainboards				4-903.11
17		4-204.112/115	Equipment Thermometers, Pressure Gauge	HIGHLY SUSCEPTIBLE POPULATIONS			
		4-302.14	Test Kit Provided to Test Sanitizer	45	C	3-801.11	Food Restrictions and Food Preparation
18		4-603.12	Pre-Flushed, Scraped, Soaked	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)			
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	Other Critical Violations			
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted				
22		4-602.11	Food Contact Surfaces Clean				

Inspector's Signature: Meghan Dwyer

PIC's Signature: Grace Pinto

Scheduled Date of Compliance Inspection: N/A - PASS

Print: Meghan Dwyer

Print: GRACE PINTO

Date & Result: 4/29/19



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Kennedy Middle School</u>	Date: <u>9/26/17</u>
Address: <u>34 Middle Street</u>	
Telephone: <u>781-937-8232</u>	
Owner: <u>Aramark</u>	
Person In Charge (PIC): <u>Grace Lentine</u>	

Type of Operation:
Food Service ☐
Retail Food ☐
Temporary Food ☐
School ☒

Purpose:
Routine ☒
Follow Up ☐
Complaint ☐
Investigation ☐
Other ☐

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM			CODE		ITEM	CODE	
FOOD PROTECTION MANAGEMENT					23	4-602.13	Non-Food Contact Surfaces Clean
M	C	580.003 A/B	Person In Charge (PIC), Assigned, Knowledgeable		24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11	Consumer Advisories		25	4-904.11	Single Service Articles Stored, Dispensed
					26	4-502.13	No Re-Use of Single Service Articles
FOOD							WATER
01	C	580.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-12	Hot & Cold Running Water, Under Pressure
	C	580.004 J	Labeling of Ingredients, Recalled, Allergen				SEWAGE
	C	3-202.18	Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-203.12	Tags & Records				
02		3-602.11	Food Labeling				
		3-201.11 F	Safe Food Handling Instructions				
FOOD PROTECTION, TIME & TEMP. CONTROLS				29		5-201/02.11	Installed and Maintained
03	C	3-401.11-13	Cooking Temperatures	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
	C	3-403.11	Reheating				TOILET AND HANDWASHING FACILITIES
	C	3-501.14	Cooling	31	C	5-203.11	Number, Convenient
	C	3-501.16	Hot and Cold Holding		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-402.11-12	Parasite Destruction/Records Retained			6-202.14	Toilet Enclosed, Self-Closing Doors
04		4-301.11	Facilities to Maintain Product Temperatures	32		6-501.11-12	Fixtures Clean, Good Repair
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
06		3-501.13	PHF's Properly Thawed				
FOOD PROTECTION FROM CONTAMINATION							
07	C	3-308.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.13-17	Adequate Number, Covered, Vermin Proof
08	C	3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.118	Clean
		3-302.11	Separation, Segregation, No Cross Contamination			5-501.111/115	Outside Storage Area Clean
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL
10		3-304.12	In Use Utensils Properly Stored	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit				
PERSONNEL							
11	C	580.003 D/E	Personnel with Infections Restricted/Excluded	36		6-201.11	Floors, Constructed, Clean, Good Repair
12	C	2-301.12	Proper, Adequate Hand Washing	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
	C	580.004 E	Prevention of Contamination of Hands	38		6-303.11	Adequate Lighting
	C	2-401.11-12	Good Hygienic Practices			6-202.11	Fixtures Shielded
13		2-304.11	Clean Clothes, Hair Restraints	39		6-304.11	Rooms and Equipment Vented
		2-402.11	Hair Restraints	40		6-305.11	Dressing Room Clean
EQUIPMENT AND UTENSILS							OTHER OPERATIONS
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
					C	7-201.11	Stored Separately
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated			5-203.13	Mop Sink
		4-301.12	Three Compartment Sink Provided, Drainboards			2-103.11 B	No Unauthorized Personnel
17		4-204.112/115	Equipment Thermometers, Pressure Gauge	43		6-202.111/112	Separate Living/Sleeping Quarters
18		4-302.14	Test Kit Provided to Test Sanitizer	44		4-802/03.11	Cleaning and Storage of Soiled Linens
		4-603.12	Pre-Flushed, Scraped, Soaked			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
19		4-501.18-110	Wash, Rinse Water Clean, Proper Temperature				HIGHLY SUSCEPTIBLE POPULATIONS
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M, D, D3, O7, O8)			
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations			
22		4-602.11	Food Contact Surfaces: Clean				

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>[Signature]</u>	Print: <u>[Signature]</u>
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>	Date & Result: <u>[Signature]</u>



Establishment Name		Date
Address		Page
Item No.	In the space below describe all violations checked on front page.	of
	Main Kitchen	
OK	Walk-in cooler @ 36°F	
OK	mp sink area - clean & away from food -	
OK	Dry goods area - all food up off floors -	
OK	Microwave - clean & working	
OK	Hand sink - hot H ₂ O, soap, paper towels -	
OK	Ice machine & scoop stored -	
OK	prep area - cleanable surface - in good repair	
OK	Walk-in freezer @ 6°F	
OK	3-bay - labelled - Ant @ 0.00 ppm	
OK	All owners drains - 7/6/17	
OK	All employees - Hats, gloves, aprons -	
OK	Floors, walls, ceilings - clean & in good repair	
OK	Milk cooler #1 @ 38°F, #2 @ 32°F	
OK	Servsafe - Grace Lentine - 2/16 - 2/21 -	
OK	Trash area - back - clean -	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Kennedy middle school</u>		Date: <u>6/19/18</u>
Address: <u>34 middle street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8232 x5</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>	
Owner: <u>Aramark Food Service</u>		
Person in Charge (PIC):		

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM			CODE	ITEM	CODE		
FOOD PROTECTION MANAGEMENT				23	4-802.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed	
				26	4-502.13	No Re-Use of Single Service Articles	
FOOD						WATER	
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen				SEWAGE
	C	3-202.18	Shellstock ID				
	C	3-203.12	Tags & Records	26	C	5-402.13	Sewer and Waste Water Disposal
02		3-602.11	Food Labeling				PLUMBING
		3-201.11 F	Safe Food Handling Instructions				
FOOD PROTECTION, TIME & TEMP. CONTROLS				29		5-201/02.11	Installed and Maintained
				30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
03	C	3-401.11-13	Cooking Temperatures				TOILET AND HANDWASHING FACILITIES
	C	3-403.11	Reheating				
	C	3-501.14	Cooling	31	C	5-203.11	Number, Convenient
	C	3-501.16	Hot and Cold Holding		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-402.11-12	Parasite Destruction/Records Retained			6-202.14	Toilet Enclosed, Self-Closing Doors
04		4-301.11	Facilities to Maintain Product Temperatures	32		6-501.11-12	Fixtures Clean, Good Repair
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
06		3-501.13	PHF's Properly Thawed				
FOOD PROTECTION FROM CONTAMINATION							
07	C	3-308.14	No Reuse of PHF's or Unwrapped Foods	33		5-501.13-17	Adequate Number, Covered, Vermin Proof
08	C	3-305-07.11	Food Protection: Storage, Display, Transportation			5-501.110	Clean
		3-302.11	Separation, Segregation, No Cross Contamination	34		5-501.111/115	Outside Storage Area Clean
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL
10		3-304.12	In Use Utensils Properly Stored	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit				
PERSONNEL							
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	38		6-201.11	Floors, Constructed, Clean, Good Repair
12	C	2-301.12	Proper, Adequate Hand Washing	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
	C	590.004 E	Prevention of Contamination of Hands	38		6-303.11	Adequate Lighting
	C	2-401.11-12	Good Hygienic Practices			6-202.11	Fixtures Shielded
13		2-304.11	Clean Clothes, Hair Restraints	39		6-304.11	Rooms and Equipment Vented
		2-402.11	Hair Restraints	40		6-305.11	Dressing Room Clean
EQUIPMENT AND UTENSILS							OTHER OPERATIONS
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
					C	7-201.11	Stored Separately
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		6-501.113/114	Promises: Maintained, No Unnecessary Articles
						5-203.13	Mop Sink
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated			2-103.11 B	No Unauthorized Personnel
		4-301.12	Three Compartment Sink Provided, Drainboards	43		6-202.111/112	Separate Living/Sleeping Quarters
		4-204.112/115	Equipment Thermometers, Pressure Gauge	44		4-802/03.11	Cleaning and Storage of Soiled Linens
	4-302.14	Test Kit Provided to Test Sanitizer			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles	
17		4-603.12	Pre-Flushed, Scraped, Soaked				HIGHLY SUSCEPTIBLE POPULATIONS
18		4-501.18-110	Wash, Rinse Water Clean, Proper Temperature	45	C	3-801.11	Food Restrictions and Food Preparation
19		4-501.112/114	Property Sanitized w/Chemical or 180 F Water	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)			
20	C	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations			
21		4-802.11	Food Contact Surfaces Clean				

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>[Signature]</u>	Print: <u>[Signature]</u>
Scheduled Date of Compliance Inspection: <u>N/A - pass</u>	Date & Result: <u>[Signature]</u>



Establishment Name		Date
Address		Page
Kennedy middle school		6/19/18
34 middle Street		1 of 1
Item No.	In the space below describe all violations checked on front page.	
	<u>Main Kitchen</u>	
OK	Employees - hats, gloves, aprons	
OK	Ice machine - clean & scoop stored	
OK	Prep Areas - clean & in good repair	
OK	3-bay - labelled & working - Quat @ 200 ppm	
OK	All owners drains - 7/17 - 150 gallons	
OK	Freezer @ 26°F, all food up off floors Fans clean	
OK	Floors, walls ceilings - clean & in good repair	
OK	Milk Cooler @ 37°F - #2 @ 35°F - #3 @ 40°F	
OK	Water - in cooler @ 35°F	
OK	Dry Storage Area - All items up off floors -	
OK	mop sink area - clean & away from food - all labels ^{chemicals} labelled	
OK	Dry goods in back - not in use pots & pans - all on shelving -	
OK	Trash area - outside & clean -	
OK	Servsafe - Grace Lentini - 2/16 - 2/21	
OK	microwave - clean & working	
OK	Hand Sink - hot H ₂ O @ 110°F, soap, & paper towels -	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801

781-897-5920

Name: <u>Kennedy middle school</u>		Date: <u>11/28/18</u>				
Address: <u>34 middle Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>				
Telephone: <u>781-937-8232 x5</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>					
Owner: <u>Aramark Food Service</u>						
Person in Charge (PIC): <u>Grace Lentine</u>						
Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.						
ITEM	CODE		ITEM	CODE		
FOOD PROTECTION MANAGEMENT			WATER			
M	C	590.003 A/B	23	4-802.13	Non-Food Contact Surfaces Clean	
	C	3-603.11	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
FOOD			25	4-904.11	Single Service Articles Stored, Dispensed	
01	C	590.004 A/B	26	4-502.13	No Re-Use of Single Service Articles	
	C	3-101.11				
	C	590.004 J	27	C	5-101.11	Approved Source
	C	3-202.18		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	3-203.12				SEWAGE
02	C	3-602.11	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-201.11 F				PLUMBING
FOOD PROTECTION, TIME & TEMP. CONTROLS			29		5-201/02.11	Installed and Maintained
03	C	3-401.11-.13	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
	C	3-403.11				TOILET AND HANDWASHING FACILITIES
	C	3-501.14	31	C	5-203.11	Number, Convenient
	C	3-501.18		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-402.11-.12			6-202.14	Toilet Enclosed, Self-Closing Doors
04		4-301.11	32		6-501.11-.12	Fixtures Clean, Good Repair
05		4-302.12			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
06		3-501.13				REFUSE DISPOSAL
FOOD PROTECTION FROM CONTAMINATION			33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
07	C	3-308.14			5-501.116	Clean
08	C	3-305-07.11	34		5-501.111/115	Outside Storage Area Clean
	C	3-302.11				INSECT, RODENT, ANIMAL CONTROL
09		3-301.11 C	35	C	8-501.111/115	Insects, Rodents, Animals, Outer Openings
10		3-304.12				PHYSICAL FACILITIES
		4-302.11	36		8-201.11	Floors, Constructed, Clean, Good Repair
PERSONNEL			37		8-201.11	Walls, Ceiling, Attached Equip., Clean
11	C	590.003 D/E	38		8-303.11	Adequate Lighting
12	C	2-301.12			8-202.11	Fixtures Shielded
	C	590.004 E	38		8-304.11	Rooms and Equipment Vented
	C	2-401.11-.12	40		8-305.11	Dressing Room Clean
13		2-304.11				OTHER OPERATIONS
		2-402.11	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
EQUIPMENT AND UTENSILS				C	7-201.11	Stored Separately
14		4-202.11			6-501.113/114	Premises: Maintained, No Unnecessary Articles
15		4-202.16	42		5-203.13	Mop Sink
16		4-501.11/15			2-103.11 B	No Unauthorized Personnel
		4-301.12	43		6-202.111/112	Separate Living/Sleeping Quarters
17		4-204.112/115	44		4-802/03.11	Cleaning and Storage of Soiled Linens
		4-302.14			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
18		4-603.12				HIGHLY SUSCEPTIBLE POPULATIONS
19		4-501.18-.110	45	C	3-801.11	Food Restrictions and Food Preparation
20	C	4-501.112/114	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M, O1, 03, 07, 08)			<input checked="" type="checkbox"/> <input type="checkbox"/>
21		3-304.14	Other Critical Violations			<input checked="" type="checkbox"/> <input type="checkbox"/>
22		4-602.11	Inspector's Signature: <u>Meghan Doherty</u>			
			Print: <u>Meghan Doherty</u>			
Inspector's Signature: <u>[Signature]</u>			Print: <u>[Signature]</u>			
PIC's Signature: <u>[Signature]</u>			Print: <u>[Signature]</u>			
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>			Date & Result: <u>[Signature]</u>			

[illegible]



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: Kennedy middle school Date: 5/1/19
Address: 34 middle street

Telephone: 781-937-8232 x 5

Owner: Aramark

Person In Charge (PIC): Grace Lentine

Type of Operation:

Food Service ☐

Retail Food ☐

Temporary Food ☐

Schools ☒

Purpose:

Routine ☒

Follow Up ☐

Complaint ☐

Investigation ☐

Other ☐

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM			CODE	ITEM	CODE
FOOD PROTECTION MANAGEMENT				23	4-602.13
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11
	C	3-603.11	Consumer Advisories	25	4-904.11
FOOD				26	4-502.13
01	C	590.004 A/B	Approved Source	27	C 5-101.11
	C	3-101.11	No Spoilage		C 5-103.11-.12
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	28	C 5-402.13
	C	3-202.18	Shellstock ID		
	C	3-203.12	Tags & Records		
02		3-602.11	Food Labeling	29	C 5-201/02.11
		3-201.11 F	Safe Food Handling Instructions		
FOOD PROTECTION, TIME & TEMP. CONTROLS				30	C 5-203.14
03	C	3-401.11-.13	Cooking Temperatures	31	C 5-203.11
	C	3-403.11	Reheating		
	C	3-501.14	Cooling		
	C	3-501.16	Hot and Cold Holding		
	C	3-402.11-12	Parasite Destruction/Records Retained		
04		4-301.11	Facilities to Maintain Product Temperatures	32	C 6-202.14
05		4-302.12	Food Thermometers Provided		
06		3-501.13	PHF's Properly Thawed		
FOOD PROTECTION FROM CONTAMINATION				33	C 5-501.13-.17
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods		
		3-305-07.11	Food Protection: Storage, Display, Transportation		
08	C	3-302.11	Separation, Segregation, No Cross Contamination	34	C 5-501.111/115
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands		
10		3-304.12	In Use Utensils Properly Stored	35	C 6-501.111/115
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit		
PERSONNEL				36	C 6-201.11
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded		
	C	2-301.12	Proper, Adequate Hand Washing		
12	C	590.004 E	Prevention of Contamination of Hands		
	C	2-401.11-.12	Good Hygienic Practices		
13		2-304.11	Clean Clothes, Hair Restraints		
		2-402.11	Hair Restraints		
EQUIPMENT AND UTENSILS				41	C 7-101.11/02.11
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed		
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42	C 6-501.113/114
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated		
		4-301.12	Three Compartment Sink Provided, Drainboards	43	C 5-203.13
17		4-204.112/115	Equipment Thermometers, Pressure Gauge		
		4-302.14	Test Kit Provided to Test Sanitizer	44	C 2-103.11 B
18		4-803.12	Pre-Flushed, Scraped, Soaked		
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	45	C 3-601.11
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water		
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)	
22		4-602.11	Food Contact Surfaces Clean	Other Critical Violations	

Inspector's Signature: Meghan Doherty

PIC's Signature: Grace Lentine

Scheduled Date of

Compliance Inspection

Print: Meghan Doherty

Print: Grace Lentine

Date & Result



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Linscott Elementary</u>				Date: <u>9/5/17</u>	
Address: <u>86 Elm Street</u>				Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>	
Telephone: <u>781-937-8239</u>		Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/>			
Owner: <u>Aramark</u>		Schools <input checked="" type="checkbox"/>			
Person In Charge (PIC): <u>Bridget Oliveira</u>					
Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.					
ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT			FOOD PROTECTION MANAGEMENT		
M	C	590.003 A/B	23		4-602.13 Non-Food Contact Surfaces Clean
	C	3-603.11	24		4-903.11/04.11 Clean Equipment and Utensils Properly Stored
FOOD			25		4-904.11 Single Service Articles Stored, Dispensed
01	C	580.004 A/B	26		4-502.13 No Re-Use of Single Service Articles
	C	3-101.11	WATER		
	C	580.004 J	27	C	5-101.11 Approved Source
	C	3-202.18	C	5-103.11-12	Hot & Cold Running Water, Under Pressure
	C	3-203.12	SEWAGE		
02		3-602.11	28	C	5-402.13 Sewer and Waste Water Disposal
		3-201.11 F	PLUMBING		
FOOD PROTECTION, TIME & TEMP. CONTROLS			29		5-201/02.11 Installed and Maintained
03	C	3-401.11-13	30	C	5-203.14 Cross Connection, Back Siphonage, Backflow
	C	3-403.11	TOILET AND HANDWASHING FACILITIES		
	C	3-501.14	31	C	5-203.11 Number, Convenient
	C	3-501.16		C	5-204/05.11 Location, Restricted Use, Accessible
	C	3-402.11-12	32		6-202.14 Toilet Enclosed, Self-Closing Doors
04		4-301.11		6-501.11-12 Fixtures Clean, Good Repair	
05		4-302.12		6-301.11-02.11 Hand Cleanser, Hand Drying, Signage	
06		3-501.13	REFUSE DISPOSAL		
FOOD PROTECTION FROM CONTAMINATION			33		5-501.13-17 Adequate Number, Covered, Vermin Proof
07	C	3-306.14			5-501.116 Clean
08		3-305-07.11	34		5-501.111/115 Outside Storage Area Clean
	C	3-302.11	INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C	35	C	6-501.111/115 Insects, Rodents, Animals, Outer Openings
10		3-304.12	PHYSICAL FACILITIES		
		4-302.11	36		6-201.11 Floors, Constructed, Clean, Good Repair
PERSONNEL			37		6-201.11 Walls, Ceiling, Attached Equip., Clean
11	C	590.003 D/E	38		6-303.11 Adequate Lighting
12	C	2-301.12			6-202.11 Fixtures Shielded
	C	590.004 E	39		6-304.11 Rooms and Equipment Vented
13		2-401.11-12	40		6-305.11 Dressing Room Clean
		2-304.11	OTHER OPERATIONS		
		2-402.11	41	C	7-101.11/02.11 Toxic Items: Original Container, Labeled
EQUIPMENT AND UTENSILS				C	7-201.11 Stored Separately
14		4-202.11	42		6-501.113/114 Premises: Maintained, No Unnecessary Articles
15		4-202.18			5-203.13 Mop Sink
16		4-501.11/15			2-103.11 B No Unauthorized Personnel
		4-301.12	43		6-202.111/112 Separate Living/Sleeping Quarters
17		4-204.112/115	44		4-602/03.11 Cleaning and Storage of Soiled Linens
		4-302.14			4-903.11 Storage of Linen, Clean Equip., Sing. Serv. Articles
18		4-603.12	HIGHLY SUSCEPTIBLE POPULATIONS		
19		4-501.18-110	45	C	3-801.11 Food Restrictions and Food Preparation
20	C	4-501.112/114	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)		
21		3-304.14	Other Critical Violations		
22		4-602.11			
Inspector's Signature: <u>Meghan Doherty</u>			Print: <u>Meghan Doherty</u>		
PIC's Signature: <u>Bridget Oliveira</u>			Print: <u>Bridget Oliveira</u>		
Scheduled Date of Compliance Inspection: <u>N/A - DASS</u>			Date & Result:		



Establishment Name		Date
Address		Page
Item No.	In the space below describe all violations checked on front page.	of
OK	2-door freezer @ 24°F	1
OK	2-door fridge @ 37°F	1
OK	2-bay labelled col - Quat @ 200ppm	1
OK	Servsafe - Bridget Oliveira - 817-8122	1
OK	Hand sink - Hot H ₂ O, Soap, paper towels -	1
OK	Hot hot @ 150°F	1
OK	Employee bathroom - Hot H ₂ O, Soap, paper towel	1
OK	Mop sink area - Clean & away from food -	1
OK	Dry goods area -	1
OK	Floors, Walls, Ceilings - Clean & in good repair	1
OK	Milk cooler @ 38°F	1
OK	all one time use utensils - all ind. wrapped	1
OK	employees - Hats, gloves, aprons	1
OK	Trash area - Clean, outdoors -	1



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Linscott Elementary School</u>		Date: <u>6/19/18</u>
Address: <u>86 Elm Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8239</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> School <input checked="" type="checkbox"/>	
Owner: <u>Aramark Food Services</u>		
Person in Charge (PIC): _____		

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE			ITEM	CODE		
FOOD PROTECTION MANAGEMENT				23	4-802.13		Non-Food Contact Surfaces Clean
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11		Clean Equipment and Utensils Properly Stored
	C	3-603.11	Consumer Advisories	25	4-904.11		Single Service Articles Stored, Dispensed
FOOD				26	4-502.13		No Re-Use of Single Service Articles
						WATER	
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C	3-202.16	Shellstock ID				
02	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal
		3-602.11	Food Labeling	PLUMBING			
		3-201.11 F	Safe Food Handling Instructions				
FOOD PROTECTION, TIME & TEMP. CONTROLS				29		5-201/02.11	Installed and Maintained
03	C	3-401.11-.13	Cooking Temperatures	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
	C	3-403.11	Reheating	TOILET AND HANDWASHING FACILITIES			
	C	3-501.14	Cooling				
	C	3-501.16	Hot and Cold Holding	31	C	5-203.11	Number, Convenient
	C	3-402.11-.12	Parasite Destruction/Records Retained		C	5-204/05.11	Location, Restricted Use, Accessible
04		4-301.11	Facilities to Maintain Product Temperatures	32		6-202.14	Toilet Enclosed, Self-Closing Doors
05		4-302.12	Food Thermometers Provided			6-501.11-.12	Fixtures Clean, Good Repair
06		3-501.13	PHFs Properly Thawed			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
FOOD PROTECTION FROM CONTAMINATION				REFUSE DISPOSAL			
07	C	3-308.14	No Reuse of PHFs or Unwrapped Foods				
08		3-305-07.11	Food Protection: Storage, Display, Transportation	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
	C	3-302.11	Separation, Segregation, No Cross Contamination			5-501.116	Clean
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	34		5-501.111/.115	Outside Storage Area Clean
10		3-304.12	In Use Utensils Properly Stored	INSECT, RODENT, ANIMAL CONTROL			
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit				
PERSONNEL				35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	PHYSICAL FACILITIES			
12	C	2-301.12	Proper, Adequate Hand Washing				
	C	590.004 E	Prevention of Contamination of Hands	36		6-201.11	Floors, Constructed, Clean, Good Repair
	C	2-401.11-.12	Good Hygienic Practices	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
13		2-304.11	Clean Clothes, Hair Restraints	38		6-303.11	Adequate Lighting
		2-402.11	Hair Restraints			6-202.11	Fixtures Shielded
EQUIPMENT AND UTENSILS				39		6-304.11	Rooms and Equipment Vented
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	40		6-305.11	Dressing Room Clean
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	OTHER OPERATIONS			
16		4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated				
		4-301.12	Three Compartment Sink Provided, Drainboards	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
17		4-204.112/.115	Equipment Thermometers, Pressure Gauge		C	7-201.11	Stored Separately
		4-302.14	Test Kit Provided to Test Sanitizer	42		6-501.113/.114	Premises: Maintained, No Unnecessary Articles
18		4-603.12	Pre-Flushed, Scraped, Soaked			5-203.13	Mop Sink
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature			2-103.11 B	No Unauthorized Personnel
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	43		6-202.111/.112	Separate Living/Sleeping Quarters
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	44		4-802/03.11	Cleaning and Storage of Soiled Linens
22		4-602.11	Food Contact Surfaces Clean			4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles
				HIGHLY SUSCEPTIBLE POPULATIONS			
				45	C	3-801.11	Food Restrictions and Food Preparation
				Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M, O1 D3, 07, 08)			
				Other Critical Violations			

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>[Signature]</u>	Print: <u>O'Carroll, Peary</u>
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>	Date & Result: _____



Establishment Name		Date
Address		Page
Item No.	In the space below describe all violations checked on front page.	of
	Main Kitchen	
OK	2-door fridge @ 36°F	
OK	2-door freezer @ 10°F	
OK	2-bay sink - clean, labelled, & working	
OK	Hot hold @ 141°F	
OK	Hand wash area - all food up off floors on shelving	
OK	ServSafe - Bridget Oliveira - 8/17-8/22	
OK	Hand sink - hot H ₂ O @ 111°F, soap, & paper towels --	
OK	Hand sink area - clean & away from food -	
OK	Chemical storage - all chems labelled	
OK	Prep area - clean & in good repair	
OK	Kitchen employees - hats, gloves, aprons -	
OK	employee bathroom - hot H ₂ O @ 113°F, soap, & paper towels	
OK	Milk cooler @ 39°F	
OK	All one-time use utensils - all pre-packaged	
OK	Floors, walls, & ceilings - clean & in good repair	
OK	Trash area - outside - clean - lid closed	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Linscott Elementary School</u>				Date: <u>11/28/18</u>	
Address: <u>86 Elm Street</u>				Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>	
Telephone: <u>781-937-8239</u>		Owner: <u>Aramark Food Service</u>		Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> School <input checked="" type="checkbox"/>	
Person in Charge (PIC): <u>Bridget Oliveira</u>					

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE	
FOOD PROTECTION MANAGEMENT					
M	C	590.003 A/B	23	4-602.13	Non-Food Contact Surfaces Clean
	C	3-603.11	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
			25	4-904.11	Single Service Articles Stored, Dispensed
			26	4-502.13	No Re-Use of Single Service Articles
FOOD					
01	C	590.004 A/B	27	C	5-101.11
	C	3-101.11		C	5-103.11-.12
	C	590.004 J			SEWAGE
	C	3-202.18			
	C	3-203.12	28	C	5-402.13
02		3-602.11			PLUMBING
		3-201.11 F			
FOOD PROTECTION, TIME & TEMP. CONTROLS					
03	C	3-401.11-.13	29		5-201/02.11
	C	3-403.11	30	C	5-203.14
	C	3-501.14			TOILET AND HANDWASHING FACILITIES
	C	3-501.16	31	C	5-203.11
	C	3-402.11-.12		C	5-204/05.11
04		4-301.11			6-202.14
05		4-302.12	32		6-501.11-.12
06		3-501.13			6-301.11-02.11
FOOD PROTECTION FROM CONTAMINATION					
07	C	3-306.14			REFUSE DISPOSAL
08		3-305-07.11	33		5-501.13-.17
	C	3-302.11			5-501.116
09		3-301.11 C	34		5-501.111/115
10		3-304.12			INSECT, RODENT, ANIMAL CONTROL
		4-302.11	35	C	6-501.111/115
PERSONNEL					
11	C	590.003 D/E			PHYSICAL FACILITIES
12	C	2-301.12	36		5-201.11
	C	590.004 E	37		6-201.11
	C	2-401.11-.12	38		6-303.11
13		2-304.11			6-202.11
		2-402.11	39		6-304.11
EQUIPMENT AND UTENSILS					
14		4-202.11	40		6-305.11
15		4-202.16			OTHER OPERATIONS
18		4-501.11/.15	41	C	7-101.11/02.11
		4-301.12		C	7-201.11
17		4-204.112/.115	42		8-501.113/.114
		4-302.14			5-203.13
18		4-603.12			2-103.11 B
19		4-501.18-.110	43		8-202.111/.112
20	C	4-501.112/114	44		4-802/03.11
21		3-304.14			4-903.11
22		4-602.11			HIGHLY SUSCEPTIBLE POPULATIONS
51 C 3-801.11 Food Restrictions and Food Preparation					

Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08) ☒ ☐

Other Critical Violations ☒ ☐

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Bridget Oliveira</u>	Print: <u>Carolyn Beary</u>
Scheduled Date of Compliance Inspection: <u>N/A</u>	Date & Result: <u>Pass</u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Linscott Elementary School</u>	Date: <u>5/1/19</u>
Address: <u>86 Elm Street</u>	
Telephone: <u>781-937-8239</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Owner: <u>Aramark</u>	
Person In Charge (PIC): <u>Carolyn Peary</u>	

Type of Operation:
 Food Service ☐
 Retail Food ☐
 Temporary Food ☐
 Schools ☒

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE	
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-803.11	25	4-804.11	Single Service Articles Stored, Dispensed
FOOD			26	4-502.13	No Re-Use of Single Service Articles
01	C	590.004 A/B	WATER		
	C	3-101.11	27	C	5-101.11
	C	590.004 J	SEWAGE		
	C	3-202.18	28	C	5-103.11-.12
	C	3-203.12	Sewer and Waste Water Disposal		
02		3-602.11	PLUMBING		
		3-201.11 F	29		5-201/02.11
FOOD PROTECTION, TIME & TEMP. CONTROLS			30	C	5-203.14
03	C	3-401.11-.13	TOILET AND HANDWASHING FACILITIES		
	C	3-403.11	31	C	5-203.11
	C	3-501.14	Number, Convenient		
	C	3-501.18	Location, Restricted Use, Accessible		
	C	3-402.11-.12	Toilet Enclosed, Self-Closing Doors		
04		4-301.11	32		6-202.14
05		4-302.12	Fixtures Clean, Good Repair		
06		3-501.13	6-501.11-.12		
FOOD PROTECTION FROM CONTAMINATION			Hand Cleanser, Hand Drying, Signage		
07	C	3-306.14	REFUSE DISPOSAL		
08		3-305-07.11	33		5-501.13-.17
09	C	3-302.11	Adequate Number, Covered, Vermin Proof		
10		3-301.11 C	34		5-501.116
		3-304.12	Clean		
		4-302.11	5-501.111/115		
PERSONNEL			Outside Storage Area Clean		
11	C	590.003 D/E	INSECT, RODENT, ANIMAL CONTROL		
12	C	2-301.12	35	C	6-501.111/115
	C	590.004 E	Insects, Rodents, Animals, Outer Openings		
	C	2-401.11-.12	PHYSICAL FACILITIES		
13		2-304.11	36		6-201.11
		2-402.11	37		6-201.11
EQUIPMENT AND UTENSILS			38		6-303.11
14		4-202.11	Adequate Lighting		
15		4-202.18	Fixtures Shielded		
16		4-501.11/15	39		6-304.11
		4-301.12	40		6-305.11
17		4-204.112/115	Rooms and Equipment Vented		
		4-302.14	Dressing Room Clean		
18		4-603.12	OTHER OPERATIONS		
19		4-501.18-.110	41	C	7-101.11/02.11
20	C	4-501.112/114	Toxic Items: Original Container, Labeled		
21		3-304.14	Stored Separately		
22		4-602.11	42		8-501.113/114
			Premises: Maintained, No Unnecessary Articles		
			5-203.13		
			2-103.11 B		
			No Unauthorized Personnel		
			8-202.111/112		
			Separate Living/Sleeping Quarters		
			4-802/03.11		
			Cleaning and Storage of Soiled Linens		
			4-903.11		
			Storage of Linen, Clean Equip., Sing. Serv. Articles		
			HIGHLY SUSCEPTIBLE POPULATIONS		
			45	C	3-601.11
			Food Restrictions and Food Preparation		

Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01.03.07,08)

Other Critical Violations

Inspector's Signature: Meghan Doherty
 PIC's Signature: Carolyn Peary
 Scheduled Date of Compliance Inspection: N/A - Pass

Print: Meghan Doherty
 Print: CAROLYN PEARY
 Date & Result: 5/1/19



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Reeves Elementary School</u>				Date: <u>10/11/17</u>		
Address: <u>240 Lexington Street</u>				Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>		
Telephone: <u>781-937-8240</u>		Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>				
Owner: <u>Dramark</u>						
Person In Charge (PIC): <u>Marianne Malvarosa</u>						
Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.						
ITEM	CODE		ITEM	CODE		
FOOD PROTECTION MANAGEMENT						
M	C	590.003 A/B	23	4-602.13	Non-Food Contact Surfaces Clean	
	C	3-603.11	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
		Person In Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dispensed	
		Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles	
FOOD			WATER			
01	C	590.004 A/B	27	C	5-101.11	Approved Source
	C	3-101.11		C	5-103.11-12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	SEWAGE			
	C	3-202.16	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-203.12		PLUMBING		
02		3-602.11	29		5-201.02.11	Installed and Maintained
		3-201.11 F	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES			
03	C	3-401.11-13	31	C	5-203.11	Number, Convenient
	C	3-403.11		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.14	32		6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.16			6-501.11-12	Fixtures Clean, Good Repair
	C	3-402.11-12			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
04		4-301.11	REFUSE DISPOSAL			
05		4-302.12	33		5-501.13-17	Adequate Number, Covered, Vermin Proof
06		3-501.13				5-501.116
FOOD PROTECTION FROM CONTAMINATION			34		5-501.111/115	Outside Storage Area Clean
07	C	3-306.14	INSECT, RODENT, ANIMAL CONTROL			
08		3-305-07.11	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
	C	3-302.11		PHYSICAL FACILITIES		
09		3-301.11 C	36		6-201.11	Floors, Constructed, Clean, Good Repair
10		3-304.12	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
		4-302.11	38		6-303.11	Adequate Lighting
PERSONNEL					6-202.11	Fixtures Shielded
11	C	590.003 D/E	39		6-304.11	Rooms and Equipment Vented
12	C	2-301.12	40		6-305.11	Dressing Room Clean
	C	590.004 E	OTHER OPERATIONS			
13		2-401.11-12	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
		2-304.11		C	7-201.11	Stored Separately
		2-402.11	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS					5-203.13	Mop Sink
14		4-202.11			2-103.11 B	No Unauthorized Personnel
15		4-202.16	43		6-202.111/112	Separate Living/Sleeping Quarters
16		4-501.11/15	44		4-802/03.11	Cleaning and Storage of Soiled Linens
		4-301.12			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
17		4-204.112/115	HIGHLY SUSCEPTIBLE POPULATIONS			
		4-302.14	45	C	3-801.11	Food Restrictions and Food Preparation
18		4-603.12	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)			
19		4-501.18-110	<input checked="" type="checkbox"/> <input type="checkbox"/>			
20	C	4-501.112/114	Other Critical Violations			
21		3-304.14	<input checked="" type="checkbox"/> <input type="checkbox"/>			
22		4-602.11				
Inspector's Signature: <u>Meghan Doherty</u>			Print: <u>Meghan Doherty</u>			
PIC's Signature: <u>Marianne Malvarosa</u>			Print: <u>Marianne Malvarosa</u>			
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>			Date & Result			



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Reeves Elementary School</u>		Date: <u>6/18/16</u>							
Address: <u>240 Lexington Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>							
Telephone: <u>781-937-8240</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>								
Owner: <u>Aramark Food Services</u>									
Person in Charge (PIC): _____									
Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.									
ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION				
FOOD PROTECTION MANAGEMENT									
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	23	4-802.13	Non-Food Contact Surfaces Clean			
	C	3-603.11	Consumer Advisories	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored			
FOOD									
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source		
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure		
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE					
	C	3-202.18	Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal		
C	3-203.12	Tags & Records	PLUMBING						
02	C	3-602.11	Food Labeling	29	C	5-201/02.11	Installed and Maintained		
	C	3-201.11 F	Safe Food Handling Instructions	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow		
FOOD PROTECTION, TIME & TEMP. CONTROLS									
03	C	3-401.11-.13	Cooking Temperatures	TOILET AND HANDWASHING FACILITIES					
	C	3-403.11	Reheating	31	C	5-203.11	Number, Convenience		
	C	3-501.14	Cooling		C	5-204/05.11	Location, Restricted Use, Accessible		
	C	3-501.16	Hot and Cold Holding	32	C	6-202.14	Toilet Enclosed, Self-Closing Doors		
C	3-402.11-.12	Parasite Destruction/Records Retained	C		6-501.11-.12	Fixtures Clean, Good Repair			
04	C	4-301.11	Facilities to Maintain Product Temperatures	33	C	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
05	C	4-302.12	Food Thermometers Provided		REFUSE DISPOSAL				
06	C	3-501.13	PHFs Properly Thawed	34	C	5-501.13-.17	Adequate Number, Covered, Vermin Proof		
FOOD PROTECTION FROM CONTAMINATION									
07	C	3-306.14	No Reuse of PHFs or Unwrapped Foods	35	C	5-501.11e	Clean		
08	C	3-305-07.11	Food Protection: Storage, Display, Transportation		36	C	5-501.111/.115	Outside Storage Area Clean	
09	C	3-302.11	Separation, Segregation, No Cross Contamination	INSECT, RODENT, ANIMAL CONTROL					
10	C	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	37	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings		
11	C	3-304.12	In Use Utensils Properly Stored		PHYSICAL FACILITIES				
12	C	4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	38	C	6-201.11	Floors, Constructed, Clean, Good Repair		
PERSONNEL						39	C	6-201.11	Walls, Ceiling, Attached Equip., Clean
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	36	C	6-303.11	Adequate Lighting		
12	C	2-301.12	Proper, Adequate Hand Washing	39	C	6-202.11	Fixtures Shielded		
	C	590.004 E	Prevention of Contamination of Hands		C	6-304.11	Rooms and Equipment Vented		
13	C	2-401.11-.12	Good Hygienic Practices	40	C	6-305.11	Dressing Room Clean		
	C	2-304.11	Clean Clothes, Hair Restraints	OTHER OPERATIONS					
14	C	2-402.11	Hair Restraints	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled		
EQUIPMENT AND UTENSILS						C	7-201.11	Stored Separately	
14	C	4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	42	C	8-501.113/.114	Premises: Maintained, No Unnecessary Articles		
15	C	4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed		C	5-203.13	Mop Sink		
16	C	4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43	C	2-103.11 B	No Unauthorized Personnel		
	C	4-301.12	Three Compartment Sink Provided, Drainboards		44	C	6-202.111/.112	Separate Living/Sleeping Quarters	
17	C	4-204.112/.115	Equipment Thermometers, Pressure Gauge	44	C	4-802/03.11	Cleaning and Storage of Soiled Linens		
	C	4-302.14	Test Kit Provided to Test Sanitizer		C	4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles		
18	C	4-603.12	Pre-Flushed, Scraped, Soaked	HIGHLY SUSCEPTIBLE POPULATIONS					
19	C	4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	45	C	3-801.11	Food Restrictions and Food Preparation		
20	C	4-501.112/.114	Properly Sanitized w/Chemical or 180 F Water	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)					
21	C	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	<input checked="" type="checkbox"/> <input type="checkbox"/>					
22	C	4-802.11	Food Contact Surfaces Clean	Other Critical Violations <input checked="" type="checkbox"/> <input type="checkbox"/>					
Inspector's Signature: <u>Meghan Doherty</u>			Print: <u>Meghan Doherty</u>						
PIC's Signature: <u>Patricia Malvarase</u>			Print: <u>Patricia Malvarase</u>						
Scheduled Date: <u>N/A - OCS</u>			Date & Result						
Compliance Inspection									

[illegible]



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Reeves Elementary School</u>	Date: <u>11/05/18</u>
Address: <u>240 Lexington Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8240</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/> <u>School</u>
Owner: <u>Aramark</u>	
Person in Charge (PIC):	

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE			ITEM	CODE		
FOOD PROTECTION MANAGEMENT				23	4-602.13		Non-Food Contact Surfaces Clean
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11		Clean Equipment and Utensils Properly Stored
	C	3-603.11	Consumer Advisories	25	4-904.11		Single Service Articles Stored, Dispensed
FOOD				26	4-602.13		No Re-Use of Single Service Articles
				WATER			
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C	3-202.18	Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
02	C	3-203.12	Taps & Records		PLUMBING		
		3-602.11	Food Labeling				
		3-201.11 F	Safe Food Handling Instructions				
FOOD PROTECTION, TIME & TEMP. CONTROLS				29		5-201/02.11	Installed and Maintained
03	C	3-401.11-.13	Cooking Temperatures	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
	C	3-403.11	Reheating	TOILET AND HANDWASHING FACILITIES			
	C	3-501.14	Cooling	31	C	5-203.11	Number, Convenient
	C	3-501.16	Hot and Cold Holding		C	5-204/05.11	Location, Restricted Use, Accessible
		C	3-402.11-.12	Parasite Destruction/Records Retained			6-202.14
04		4-301.11	Facilities to Maintain Product Temperatures	32		6-501.11-.12	Fixtures Clean, Good Repair
05		4-302.12	Food Thermometers Provided				6-301.11-02.11
06		3-501.13	PHFs Properly Thawed	REFUSE DISPOSAL			
FOOD PROTECTION FROM CONTAMINATION				33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
07	C	3-306.14	No Reuse of PHFs or Unwrapped Foods				5-501.116
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/115	Outside Storage Area Clean
	C	3-302.11	Separation, Segregation, No Cross Contamination	INSECT, RODENT, ANIMAL CONTROL			
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
10		3-304.12	In Use Utensils Properly Stored		PHYSICAL FACILITIES		
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	36		6-201.11	Floors, Constructed, Clean, Good Repair
PERSONNEL					37		6-201.11
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	38		6-303.11	Adequate Lighting
12	C	2-301.12	Proper, Adequate Hand Washing				6-202.11
	C	590.004 E	Prevention of Contamination of Hands	39		6-304.11	Rooms and Equipment Vented
13		2-401.11-.12	Good Hygienic Practices	40		6-305.11	Dressing Room Clean
		2-304.11	Clean Clothes, Hair Restraints	OTHER OPERATIONS			
		2-402.11	Hair Restraints	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
EQUIPMENT AND UTENSILS					C	7-201.11	Stored Separately
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	42		8-501.113/114	Premises: Maintained, No Unnecessary Articles
15		4-202.18	Non-Food Contact Surfaces: Designed, Maintained, Installed				5-203.13
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated			2-103.11 B	No Unauthorized Personnel
		4-301.12	Three Compartment Sink Provided, Drainboards	43		6-202.111/112	Separate Living/Sleeping Quarters
17		4-204.112/115	Equipment Thermometers, Pressure Gauge	44		4-602/03.11	Cleaning and Storage of Soiled Linens
		4-302.14	Test Kit Provided to Test Sanitizer				4-903.11
18		4-603.12	Pre-Flushed, Scraped, Soaked	HIGHLY SUSCEPTIBLE POPULATIONS			
19		4-501.16-.110	Wash, Rinse Water Clean, Proper Temperature	45	C	3-801.11	Food Restrictions and Food Preparation
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M, O1, 03, 07, 08)			
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations			
22		4-602.11	Food Contact Surfaces Clean				

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Marianne Malvarose</u>	Print: <u>Marianne Malvarose</u>
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>	Date & Result: <input checked="" type="checkbox"/> <input type="checkbox"/>

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CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Reeves Elementary School</u>	Date: <u>4/29/19</u>
Address: <u>240 Lexington Street</u>	
Telephone: <u>781-937-8240</u>	
Owner: <u>Aramark</u>	
Person In Charge (PIC):	
Type of Operation:	Purpose:
Food Service <input type="checkbox"/>	Routine <input checked="" type="checkbox"/>
Retail Food <input type="checkbox"/>	Follow Up <input type="checkbox"/>
Temporary Food <input checked="" type="checkbox"/>	Complaint <input type="checkbox"/>
School <input checked="" type="checkbox"/>	Investigation <input type="checkbox"/>
	Other <input type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE	
FOOD PROTECTION MANAGEMENT			23	4-802.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed
FOOD			26	4-502.13	No Re-Use of Single Service Articles
01	C	590.004 A/B	WATER		
	C	3-101.11	27	C	5-101.11
	C	590.004 J	SEWAGE		
	C	3-202.18	28	C	5-103.11-.12
	C	3-203.12	PLUMBING		
02		3-602.11	29		5-201/02.11
		3-201.11 F	30	C	5-203.14
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES		
03	C	3-401.11-.13	31	C	5-203.11
	C	3-403.11	REFUSE DISPOSAL		
	C	3-501.14	33		5-501.13-.17
	C	3-501.18	INSECT, RODENT, ANIMAL CONTROL		
	C	3-402.11-.12	35	C	6-501.111/115
04		4-301.11	PHYSICAL FACILITIES		
05		4-302.12	36		6-201.11
06		3-501.13	37		6-201.11
FOOD PROTECTION FROM CONTAMINATION			38		6-303.11
07	C	3-306.14	OTHER OPERATIONS		
08		3-305-07.11	41	C	7-101.11/02.11
	C	3-302.11	HIGHLY SUSCEPTIBLE POPULATIONS		
09		3-301.11 C	45	C	3-801.11
10		3-304.12	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)		
		4-302.11	Other Critical Violations		
PERSONNEL					
11	C	590.003 D/E			
12	C	2-301.12			
	C	590.004 E			
	C	2-401.11-.12			
13		2-304.11			
		2-402.11			
EQUIPMENT AND UTENSILS					
14		4-202.11			
15		4-202.18			
16		4-501.11/15			
		4-301.12			
17		4-204.112/115			
		4-302.14			
18		4-603.12			
19		4-501.18-.110			
20	C	4-501.112/114			
21		3-304.14			
22		4-602.11			

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Marianne Malvarosa</u>	Print: <u>Marianne Malvarosa</u>
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>	Date & Result: <u></u>





Establishment Name	Reeves Elementary School	Date	4/29/19
Address	240 Lexington Street	Page	1 of 1
Item No.	In the space below describe all violations checked on front page.		
OK	Hand sink near prep hot H ₂ O, soap, paper towels		
OK	Prep areas - clean & in good repair		
OK	2-door fridge @ 38°F		
OK	3-door freezer @ -2°F, 2-door freezer @ 16°F		
OK	Dry goods storage - all food labelled / dated / shelved		
OK	not-in-use pots/pans - stored		
OK	Floors walls, Ceilings - Clean & in good repair		
OK	milk cooler # 1 @ 41°F, # 2 @ 38°F		
OK	3-bay labelled & working - Correct @ 200 ppm		
OK	Hand Sink near 3-bay - Hot H ₂ O, Soap, paper towels -		
OK	employees - Hats, gloves, aprons -		



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Shamrock Elementary School</u>	Date: <u>9/25/17</u>
Address: <u>60 Green Street</u>	
Telephone: <u>781-937-8241</u>	
Owner: <u>Cramark</u>	
Person In Charge (PIC): <u>Kathleen Lewis</u>	
Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/> <u>Schools</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM			CODE		ITEM	CODE		
FOOD PROTECTION MANAGEMENT					23	4-802.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable		24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	Consumer Advisories		25	4-904.11	Single Service Articles Stored, Dispensed	
					26	4-502.13	No Re-Use of Single Service Articles	
FOOD							WATER	
01	C	590.004 A/B	Approved Source		27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage			C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen					SEWAGE
	C	3-202.18	Shellstock ID					
	C	3-203.12	Tags & Records		28	C	5-402.13	Sewer and Waste Water Disposal
02		3-802.11	Food Labeling					PLUMBING
		3-201.11 F	Safe Food Handling Instructions					
FOOD PROTECTION, TIME & TEMP. CONTROLS					29		5-201/02.11	Installed and Maintained
					30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
03	C	3-401.11-.13	Cooking Temperatures					TOILET AND HANDWASHING FACILITIES
	C	3-403.11	Reheating					
	C	3-501.14	Cooling					
	C	3-501.18	Hot and Cold Holding	31	C	5-203.11	Number, Convenient	
	C	3-402.11-.12	Parasite Destruction/Records Retained		C	5-204/05.11	Location, Restricted Use, Accessible	
04		4-301.11	Facilities to Maintain Product Temperatures		32		6-202.14	Toilet Enclosed, Self-Closing Doors
05		4-302.12	Food Thermometers Provided				6-501.11-.12	Fixtures Clean, Good Repair
06		3-501.13	PHFs Properly Thawed				6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
FOOD PROTECTION FROM CONTAMINATION								REFUSE DISPOSAL
07	C	3-306.14	No Reuse of PHFs or Unwrapped Foods		33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
08	C	3-305-07.11	Food Protection; Storage, Display, Transportation				5-501.118	Clean
		3-302.11	Separation, Segregation, No Cross Contamination	34		5-501.111/115	Outside Storage Area Clean	
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands					INSECT, RODENT, ANIMAL CONTROL
10		3-304.12	In Use Utensils Properly Stored		35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit					PHYSICAL FACILITIES
PERSONNEL					36		6-201.11	Floors, Constructed, Clean, Good Repair
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded		37		6-201.11	Walls, Ceiling, Attached Equip., Clean
12	C	2-301.12	Proper, Adequate Hand Washing		38		8-303.11	Adequate Lighting
	C	590.004 E	Prevention of Contamination of Hands				8-202.11	Fixtures Shielded
	C	2-401.11-.12	Good Hygienic Practices		39		8-304.11	Rooms and Equipment Vented
13		2-304.11	Clean Clothes, Hair Restraints		40		6-305.11	Dressing Room Clean
		2-402.11	Hair Restraints					OTHER OPERATIONS
EQUIPMENT AND UTENSILS					41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed			C	7-201.11	Stored Separately
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed		42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
							5-203.13	Mop Sink
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated				2-103.11 B	No Unauthorized Personnel
		4-301.12	Three Compartment Sink Provided, Drainboards	43			8-202.111/112	Separate Living/Sleeping Quarters
				44			4-802/03.11	Cleaning and Storage of Soiled Linens
17		4-204.112/115	Equipment Thermometers, Pressure Gauge				4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
		4-302.14	Test Kit Provided to Test Sanitizer					HIGHLY SUSCEPTIBLE POPULATIONS
18		4-603.12	Pre-Flushed, Scraped, Soaked		45	C	3-801.11	Food Restrictions and Food Preparation
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)				
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	Other Critical Violations				
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted					
22		4-602.11	Food Contact Surfaces Clean					

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Kathleen Webster-Lewis</u>	Print: <u>Kathleen Webster-Lewis</u>
Scheduled Date of Compliance Inspection: <u>N/A MASS</u>	Date & Result: <input checked="" type="checkbox"/> <input type="checkbox"/>



Establishment Name		Date
Address		Page
Shamrock Elementary School		9/25/17
600 Green Street		1 of 1
Item No.	In the space below describe all violations checked on front page.	
	Main Kitchen	
OK	3-bay-labelled-Quat@200ppm.	
OK	Hand sink near 3-bay-hot H ₂ O, soap, paper towels-	
OK	Hot hold @ 160°F	
OK	prep areas- clean & in good repair	
OK	Hand sink near walk-in-hot H ₂ O, soap, paper towels-	
OK	Walk-in cooler @ 31°F (floors & fans clean)	
OK	Walk-in freezer @ 10°F (floors & fans clean)	
OK	Servsafe- Kathleen Lewis- 815-8120-	
OK	Dry storage area- all food on shelves-	
OK	mop sink area- in custodial area	
	Dishwasher (not working @ inspection) - using 3-bay	
OK	employees- Hats, gloves, aprons	
OK	Floors, walls, ceilings- clean & in good repair	
OK	Milk cooler @ 31°F	
OK	All utensils ind. wrapped	
OK	Trash area - outside & clean-	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name:	Shamrock Elementary School	Date:	6/11/18
Address:	600 Green Street		
Telephone:	781-937-8241		
Owner:	Aramark Food service	Type of Operation:	
Person In Charge (PIC):	Kathleen Lewis	Food Service	<input type="checkbox"/>
		Retail Food	<input type="checkbox"/>
		Temporary Food	<input type="checkbox"/>
		School	<input checked="" type="checkbox"/>

Purpose:
Routine ☒
Follow Up ☐
Complaint ☐
Investigation ☐
Other ☐

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE	
		FOOD PROTECTION MANAGEMENT	23	4-802.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed
		Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles
		FOOD			WATER
	C	590.004 A/B			Approved Source
	C	3-101.11	27	C	5-101.11
	C	590.004 J		C	5-103.11-12
	C	3-202.18			Hot & Cold Running Water, Under Pressure
	C	3-203.12			SEWAGE
	C	3-602.11			Sewer and Waste Water Disposal
	C	3-201.11 F			PLUMBING
		Safe Food Handling Instructions			Installed and Maintained
		FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11
	C	3-401.11-13	30	C	5-203.14
	C	3-403.11			Cross Connection, Back Siphonage, Backflow
	C	3-501.14			TOILET AND HANDWASHING FACILITIES
	C	3-501.15			Number, Convenient
	C	3-402.11-12	31	C	5-203.11
		Parasite Destruction/Records Retained		C	5-204/05.11
		Facilities to Maintain Product Temperatures			Location, Restricted Use, Accessible
04		4-301.11			6-202.14
05		4-302.12			Toilet Enclosed, Self-Closing Doors
06		3-501.13			6-501.11-12
		PHF's Properly Thawed			Fixtures Clean, Good Repair
		FOOD PROTECTION FROM CONTAMINATION			6-301.11-02.11
		No Reuse of PHF's or Unwrapped Foods			Hand Cleanser, Hand Drying, Signage
07	C	3-306.14			REFUSE DISPOSAL
		Food Protection: Storage, Display, Transportation			Adequate Number, Covered, Vermin Proof
08	C	3-302.11			5-501.118
		Separation, Segregation, No Cross Contamination			Clean
09		3-301.11 C			5-501.111/115
		Handling of Food & Ice Minimized, No Bare Hands			Outside Storage Area Clean
10		3-304.12			INSECT, ROENT, ANIMAL CONTROL
		In Use Utensils Properly Stored			Insects, Rodents, Animals, Outer Openings
		4-302.11			PHYSICAL FACILITIES
		Food Dispensing Utensils Provided for Self-Service Unit			Floors, Constructed, Clean, Good Repair
		PERSONNEL			6-201.11
11	C	590.003 D/E			6-201.11
	C	2-301.12			6-303.11
		Proper, Adequate Hand Washing			Adequate Lighting
12	C	590.004 E			6-202.11
	C	2-401.11-12			Fixtures Shielded
		Prevention of Contamination of Hands			6-304.11
		Good Hygienic Practices			Rooms and Equipment Vented
13		2-304.11			6-305.11
		Clean Clothes, Hair Restraints			Dressing Room Clean
		2-402.11			OTHER OPERATIONS
		Hair Restraints			Toxic Items: Original Container, Labeled
		EQUIPMENT AND UTENSILS			7-201.11
14		4-202.11		C	7-201.11
		Food Contact Surfaces: Designed, Maintained, Installed			Stored Separately
15		4-202.16			6-501.113/114
		Non-Food Contact Surfaces: Designed, Maintained, Installed			Premises: Maintained, No Unnecessary Articles
		Dishwashing Facilities: Designed, Maintained, Installed, Operated			5-203.13
18		4-501.11/15			2-103.11 B
		Three Compartment Sink Provided, Drainboards			No Unauthorized Personnel
		4-301.12			6-202.111/112
17		4-204.112/115			Separate Living/Sleeping Quarters
		Equipment Thermometers, Pressure Gauge			4-802/03.11
		4-302.14			Cleaning and Storage of Soiled Linens
		Test Kit Provided to Test Sanitizer			4-903.11
18		4-603.12			Storage of Linen, Clean Equip., Sing. Serv. Articles
		Pre-Flushed, Scraped, Soaked			HIGHLY SUSCEPTIBLE POPULATIONS
19		4-501.16-110			Food Restrictions and Food Preparation
		Wash, Rinse Water Clean, Proper Temperature			Number of violated provisions related to foodborne illness
20	C	4-501.112/114			risk factors and interventions. (Red Items M.01.03.07.08)
		Properly Sanitized w/Chemical or 180 F Water			
21		3-304.14			
		Wiping Cloths: Clean, Sanitized, Use Restricted			
22		4-802.11			
		Food Contact Surfaces Clean			

Other Critical Violations

Inspector's Signature:

Print:

PIC's Signature:

Print:

Scheduled Date of

Date &

Compliance Inspection

Result



Establishment Name		Date
Address		Page
Shamrock Elementary School		6/6/11
60 Green Street		1 of 1
Item No.	In the space below describe all violations checked on front page.	
OK	3-hay labelled - Quat @ 200ppm	
OK	Microwave - Clean & Working	
OK	Prep areas - Clean & in good repair	
OK	Hand sink @ 130°F, soap & paper towels	
OK	Servsafe - Kathleen Lewis - 8/15 - 8/20	
OK	Walk-in cooler @ 36°F - Floors & fans clean	
OK	Walk-in freezer @ -2°F - Floors & fans clean	
OK	Floors, walls, ceilings - Clean & in good repair	
OK	Mop sink area - Location away from food all items labelled	
OK	Kitchen employee - Hat, gloves, apron	
OK	Dishwasher - Wash @ 152°F - Rinse @ 174°F	
OK	All owners Drains - 7/7/17	
OK	All not in use pots & pans - stored on shelving	
OK	Dry goods area - All items stored off floors	
OK	All one-time use utensils - ind. packaged	
OK	Employee bathroom - Hot H ₂ O @ 114°F, Soap & paper towels	
OK	Milk cooler @ 36°F	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Shamrock Elementary School</u>		Date: <u>11/05/18</u>
Address: <u>600 Green Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8241</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> School <input checked="" type="checkbox"/>	
Owner: <u>Aramark</u>		
Person In Charge (PIC): <u>Kathleen Lewis</u>		

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM		CODE		ITEM		CODE	
			FOOD PROTECTION MANAGEMENT	23		4-602.13	Non-Food Contact Surfaces Clean
				24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	25		4-904.11	Single Service Articles Stored, Dispensed
	C	3-603.11	Consumer Advisories	26		4-502.13	No Re-Use of Single Service Articles
			FOOD				WATER
	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
01		590.004 J	Labeling of Ingredients, Recalled, Allergen				SEWAGE
	C	3-202.18	Shellstock ID				
	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal
02		3-602.11	Food Labeling				PLUMBING
		3-201.11 F	Safe Food Handling Instructions				
			FOOD PROTECTION, TIME & TEMP. CONTROLS	29		5-201/02.11	Installed and Maintained
				30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
	C	3-401.11-.13	Cooking Temperatures				TOILET AND HANDWASHING FACILITIES
	C	3-403.11	Reheating				
	C	3-501.14	Cooling	31	C	5-203.11	Number, Convenient
	C	3-501.18	Hot and Cold Holding		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-402.11-.12	Parasite Destruction/Records Retained			6-202.14	Toilet Enclosed, Self-Closing Doors
04		4-301.11	Facilities to Maintain Product Temperatures	32		6-501.11-.12	Fixtures Clean, Good Repair
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
06		3-501.13	PHFs Properly Thawed				REFUSE DISPOSAL
			FOOD PROTECTION FROM CONTAMINATION				
07	C	3-306.14	No Reuse of PHFs or Unwrapped Foods	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
		3-305-07.11	Food Protection: Storage, Display, Transportation			5-501.116	Clean
08	C	3-302.11	Separation, Segregation, No Cross Contamination	34		5-501.111/115	Outside Storage Area Clean
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands				INSECT, RODENT, ANIMAL CONTROL
10		3-304.12	In Use Utensils Properly Stored	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit				PHYSICAL FACILITIES
			PERSONNEL				
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	36		8-201.11	Floors, Constructed, Clean, Good Repair
	C	2-301.12	Proper, Adequate Hand Washing	37		8-201.11	Walls, Ceiling, Attached Equip., Clean
12	C	590.004 E	Prevention of Contamination of Hands	38		8-303.11	Adequate Lighting
	C	2-401.11-.12	Good Hygienic Practices			8-202.11	Fixtures Shielded
13		2-304.11	Clean Clothes, Hair Restraints	39		8-304.11	Rooms and Equipment Vented
		2-402.11	Hair Restraints	40		8-305.11	Dressing Room Clean
			EQUIPMENT AND UTENSILS				OTHER OPERATIONS
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
					C	7-201.11	Stored Separately
15		4-202.18	Non-Food Contact Surfaces: Designed, Maintained, Installed			6-501.113/114	Premises: Maintained, No Unnecessary Articles
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	42		5-203.13	Mop Sink
		4-301.12	Three Compartment Sink Provided, Drainboards			2-103.11 B	No Unauthorized Personnel
17		4-204.112/115	Equipment Thermometers, Pressure Gauge	43		6-202.111/112	Separate Living/Sleeping Quarters
		4-302.14	Test Kit Provided to Test Sanitizer	44		4-802/03.11	Cleaning and Storage of Soiled Linens
18		4-603.12	Pre-Flushed, Scraped, Soaked			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature				HIGHLY SUSCEPTIBLE POPULATIONS
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	45	C	3-801.11	Food Restrictions and Food Preparation
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted				
22		4-602.11	Food Contact Surfaces Clean				
					</		

Inspector's Signature: <u>Maghan Doherty</u>	Print: <u>Maghan Doherty</u>
PIC's Signature: <u>K. Lewis</u>	Print: <u>K. Lewis</u>
Scheduled Date of Compliance Inspection: <u>N/A</u>	Date & Result: <u>Pass</u>

[illegible]



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Shamrock Elementary School</u>				Date: <u>4/25/19</u>		
Address: <u>60 Green Street</u>				Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>		
Telephone: <u>781-937-8241</u>						
Owner: <u>Aramark</u>						
Person In Charge (PIC): <u>Kathleen Lewis</u>						
Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> Schools <input checked="" type="checkbox"/>						
Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.						
ITEM	CODE			ITEM	CODE	
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	Person In Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11	Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed
FOOD			26	4-502.13	No Re-Use of Single Service Articles	
01	C	590.004 A/B	Approved Source	WATER		
	C	3-101.11	No Spoilage	27	C 5-101.11	Approved Source
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	C	5-103.11-12	Hot & Cold Running Water, Under Pressure
	C	3-202.18	Shellstock ID	SEWAGE		
	C	3-203.12	Tags & Records	28	C 5-402.13	Sewer and Waste Water Disposal
02	C	3-602.11	Food Labeling	PLUMBING		
	C	3-201.11 F	Safe Food Handling Instructions	29	5-201/02.11	Installed and Maintained
FOOD PROTECTION, TIME & TEMP. CONTROLS			30	C 5-203.14	Cross Connection, Back Siphonage, Backflow	
03	C	3-401.11-13	Cooking Temperatures	TOILET AND HANDWASHING FACILITIES		
	C	3-403.11	Reheating	31	C 5-203.11	Number, Convenient
	C	3-501.14	Cooling	C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.18	Hot and Cold Holding	32	6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-402.11-12	Parasite Destruction/Records Retained	6-501.11-12	Fixtures Clean, Good Repair	
04		4-301.11	Facilities to Maintain Product Temperatures	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
05		4-302.12	Food Thermometers Provided	REFUSE DISPOSAL		
06		3-501.13	PHF's Properly Thawed	33	5-501.13-17	Adequate Number, Covered, Vermin Proof
FOOD PROTECTION FROM CONTAMINATION				5-501.116	Clean	
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	34	5-501.111/115	Outside Storage Area Clean
08	C	3-305-07.11	Food Protection: Storage, Display, Transportation	INSECT, RODENT, ANIMAL CONTROL		
09		3-302.11	Separation, Segregation, No Cross Contamination	35	C 5-501.111/115	Insects, Rodents, Animals, Outer Openings
10		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	PHYSICAL FACILITIES		
		3-304.12	In Use Utensils Properly Stored	36	6-201.11	Floors, Constructed, Clean, Good Repair
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	37	6-201.11	Walls, Ceiling, Attached Equip., Clean
PERSONNEL			38	6-303.11	Adequate Lighting	
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	39	6-304.11	Rooms and Equipment Vented
12	C	2-301.12	Proper, Adequate Hand Washing	40	6-305.11	Dressing Room Clean
	C	590.004 E	Prevention of Contamination of Hands	OTHER OPERATIONS		
13	C	2-401.11-12	Good Hygienic Practices	41	C 7-101.11/02.11	Toxic Items: Original Container, Labeled
		2-304.11	Clean Clothes, Hair Restraints	C	7-201.11	Stored Separately
		2-402.11	Hair Restraints	42	6-501.113/114	Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS				5-203.13	Mop Sink	
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed		2-103.11 B	No Unauthorized Personnel
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	43	6-202.111/112	Separate Living/Sleeping Quarters
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	44	4-802/03.11	Cleaning and Storage of Soiled Linens
17		4-301.12	Three Compartment Sink Provided, Drainboards		4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
		4-204.112/115	Equipment Thermometers, Pressure Gauge	HIGHLY SUSCEPTIBLE POPULATIONS		
		4-302.14	Test Kit Provided to Test Sanitizer	45	C 3-801.11	Food Restrictions and Food Preparation
18		4-603.12	Pre-Flushed, Scraped, Soaked	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)		
19		4-501.18-110	Wash, Rinse Water Clean, Proper Temperature	<input checked="" type="checkbox"/> <input type="checkbox"/>		
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	<input checked="" type="checkbox"/> <input type="checkbox"/>		
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations		
22		4-602.11	Food Contact Surfaces Clean			
Inspector's Signature: <u>Meghan Doherty</u>			Print: <u>Meghan Doherty</u>			
PIC's Signature: <u>Kathleen Lewis</u>			Print: <u>Kathleen Webster-Lewis</u>			
Scheduled Date of Compliance Inspection: <u>N/A - PICS</u>			Date & Result: _____			






Establishment Name	Shamrock Elementary School	Date	4/25/19
Address	Leo Green Street	Page	1 of 1
Item No.	In the space below describe all violations checked on front page.		
	<u>Main Kitchen</u>		
OK	3-bay labelled & Quat @ 200 ppm		
OK	Hand Sink near 3-bay - hot H ₂ O, soap, paper towels -		
OK	all not in use pots/pans/dishes stored properly -		
OK	all prep areas - clean & in good repair		
OK	walk-in cooler @ 38°F, Floors & fans clean -		
OK	walk-in freezer @ 0°F, Floors & fans clean -		
OK	Servsafe - Kathleen Lewis - 8115-8120		
OK	Dry goods area - clean and all items off floors -		
OK	employee bathrooms - hot H ₂ O, soap, paper towels -		
OK	mop sink area - away from food/chemicals stored properly -		
OK	milk cooler @ 36°F		
OK	all one-time use utensils stored & wrapped		
OK	Floors, walls, ceilings - clean & in good repair		
OK	employees - hats, gloves, aprons.		



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>St. Charles School</u>		Date: <u>10/16/17</u>
Address: <u>8 Myrtle Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781 935 4635</u>	Type of Operation:	
Owner: <u>Aramark</u>	Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/>	
Person In Charge (PIC): <u>Joann Casey</u>	<u>School</u>	

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM			CODE	ITEM	CODE		
FOOD PROTECTION MANAGEMENT				23	4-602.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed	
				26	4-502.13	No Re-Use of Single Service Articles	
FOOD						WATER	
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen				SEWAGE
	C	3-202.16	Shellstock ID				
	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal
02		3-602.11	Food Labeling				PLUMBING
		3-201.11 F	Safe Food Handling Instructions				
FOOD PROTECTION, TIME & TEMP. CONTROLS				29		5-201/02.11	Installed and Maintained
				30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
03	C	3-401.11-.13	Cooking Temperatures				TOILET AND HANDWASHING FACILITIES
	C	3-403.11	Reheating				
	C	3-501.14	Cooling	31	C	5-203.11	Number, Convenient
	C	3-501.16	Hot and Cold Holding		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-402.11-.12	Parasite Destruction/Records Retained			6-202.14	Toilet Enclosed, Self-Closing Doors
04		4-301.11	Facilities to Maintain Product Temperatures	32		6-501.11-.12	Fixtures Clean, Good Repair
05		4-302.12	Food Thermometers Provided			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
06		3-501.13	PHFs Properly Thawed				REFUSE DISPOSAL
FOOD PROTECTION FROM CONTAMINATION				33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
07	C	3-306.14	No Reuse of PHFs or Unwrapped Foods			5-501.116	Clean
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/.115	Outside Storage Area Clean
09	C	3-302.11	Separation, Segregation, No Cross Contamination				INSECT, RODENT, ANIMAL CONTROL
10		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
		3-304.12	In Use Utensils Properly Stored				PHYSICAL FACILITIES
		4-302.11	Food Discoloring Utensils Provided for Self-Service Unit	36		6-201.11	Floors, Constructed, Clean, Good Repair
PERSONNEL				37		6-201.11	Walls, Ceiling, Attached Equip., Clean
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	38		6-303.11	Adequate Lighting
12	C	2-301.12	Proper, Adequate Hand Washing			6-202.11	Fixtures Shielded
	C	590.004 E	Prevention of Contamination of Hands	39		6-304.11	Rooms and Equipment Vented
	C	2-401.11-.12	Good Hygienic Practices	40		6-305.11	Dressing Room Clean
13		2-304.11	Clean Clothes, Hair Restraints				OTHER OPERATIONS
		2-402.11	Hair Restraints	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
EQUIPMENT AND UTENSILS					C	7-201.11	Stored Separately
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed			6-501.113/.114	Premises: Maintained, No Unnecessary Articles
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13	Mop Sink
16		4-501.111/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated			2-103.11 B	No Unauthorized Personnel
		4-301.12	Three Compartment Sink Provided, Drainboards	43		8-202.111/.112	Separate Living/Sleeping Quarters
17		4-204.112/.115	Equipment Thermometers, Pressure Gauges	44		4-802/03.11	Cleaning and Storage of Soiled Linens
		4-302.14	Test Kit Provided to Test Sanitizer			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
18		4-603.12	Pre-Flushed, Scraped, Soaked				HIGHLY SUSCEPTIBLE POPULATIONS
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	45	C	3-801.11	Food Restrictions and Food Preparation
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)			
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations (
22		4-602.11	Food Contact Surfaces Clean				

Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)

☒ ☐

Other Critical Violations

☒ ☐

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Joann Casey</u>	Print: <u>Joann Casey</u>
Scheduled Date of: <u>N/A</u>	Date of: <u>10/16/17</u>
Compliance Inspection: <u>Pass</u>	Result: <u>Pass</u>



Establishment Name	St Charles School	Date	10/16/17
Address	8 Myrtle Street	Page	1 of 1
Item No.	In the space below describe all violations checked on front page.		
OK	Servsafe - Mann Carey - 4/13-4/18		
OK	3-bay labelled - Quat @ 200ppm		
OK	Chest freezer @ 11°F * 2 @ 12°F - all food dated.		
OK	2-door fridge @ 39°F - all food dated -		
OK	Dry goods area - all food properly stored -		
OK	Milk cooler @ 33°F		
OK	Floors, walls, ceilings - Clean & in good repair		
OK	employee - hat, gloves, aprons -		
OK	trainee - Clean		
OK	prep areas - Clean & in good repair		



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>St Charles School</u>		Date: <u>6/11/18</u>
Address: <u>8 Myrtle Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-935-4635</u>		
Owner: <u>Aramark</u>		
Person in Charge (PIC): <u>Joann Casey</u>		
Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/> <u>School</u>		

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM		CODE		ITEM		CODE	
FOOD PROTECTION MANAGEMENT				23		4-802.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24		4-803.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-803.11	Consumer Advisories	25		4-904.11	Single Service Articles Stored, Dispensed
				26		4-502.13	No Re-Use of Single Service Articles
FOOD				WATER			
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C	3-202.1e	Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-203.12	Tags & Records		PLUMBING		
02		3-602.11	Food Labeling				
		3-201.11 F	Safe Food Handling Instructions				
FOOD PROTECTION, TIME & TEMP. CONTROLS				29		5-201/02.11	Installed and Maintained
03	C	3-401.11-.13	Cooking Temperatures	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
	C	3-403.11	Reheating	TOILET AND HANDWASHING FACILITIES			
	C	3-601.14	Cooling	31	C	5-203.11	Number, Convenient
	C	3-501.16	Hot and Cold Holding		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-402.11-.12	Parasite Destruction/Records Retained	32		6-202.14	Toilet Enclosed, Self-Closing Doors
04		4-301.11	Facilities to Maintain Product Temperatures			8-501.11-.12	Fixtures Clean, Good Repair
05		4-302.12	Food Thermometers Provided	6-301.11-02.11			
06		3-501.13	PHFs Properly Thawed	REFUSE DISPOSAL			
FOOD PROTECTION FROM CONTAMINATION				33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
07	C	3-306.14	No Reuse of PHFs or Unwrapped Foods			5-501.116	Clean
08	C	3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/115	Outside Storage Area Clean
	C	3-302.11	Separation, Segregation, No Cross Contamination		INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	35	C	8-501.111/115	Insects, Rodents, Animals, Outer Openings
10		3-304.12	In Use Utensils Properly Stored		PHYSICAL FACILITIES		
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	36		6-201.11	Floors, Constructed, Clean, Good Repair
PERSONNEL				37		8-201.11	Walls, Ceiling, Attached Equip., Clean
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	38		8-303.11	Adequate Lighting
12	C	2-301.12	Proper, Adequate Hand Washing	39		8-202.11	Fixtures Shielded
	C	590.004 E	Prevention of Contamination of Hands	40		6-304.11	Rooms and Equipment Vented
13		2-401.11-.12	Good Hygienic Practices	Dressing Room Clean			
		2-304.11	Clean Clothes, Hair Restraints	OTHER OPERATIONS			
		2-402.11	Hair Restraints	41	G	7-101.11/02.11	Toxic Items: Original Container, Labeled
EQUIPMENT AND UTENSILS					C	7-201.11	Stored Separately
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed			5-203.13	Mop Sink
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43		2-103.11 B	No Unauthorized Personnel
		4-301.12	Three Compartment Sink Provided, Drainboards		44		6-202.111/112
17		4-204.112/115	Equipment Thermometers, Pressure Gauge			4-802/03.11	Cleaning and Storage of Soiled Linens
		4-302.14	Test Kit Provided to Test Sanitizer			4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles
18		4-603.12	Pre-Flushed, Scraped, Soaked	HIGHLY SUSCEPTIBLE POPULATIONS			
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	45	C	3-801.11	Food Restrictions and Food Preparation
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)			
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations			
22		4-802.11	Food Contact Surfaces Clean				

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Joann Casey</u>	Print: <u>Joann Casey</u>
Scheduled Date of Compliance Inspection: <u>N/A miss</u>	Date & Result: <u> </u>



Establishment Name	St. Charles School	Date	6/11/18
Address	8 Myrtle Street	Page	1 of 1
Item No.	In the space below describe all violations checked on front page.		
	<u>Main Kitchen</u>		
OK	3-bay - wash, rinse, sanitize - clean & in good repair - Quat @ 200 ppm -		
OK	ServSafe - John Casey - 4/18 - 4/23		
OK	2-door fridge @ 40°F		
OK	Chest freezer @ -1°F		
OK	Floors, walls, ceilings - Clean & in good repair		
OK	Milk Cooler @ 40°F		
OK	Kitchen employee - hot gloves, apron		
OK	Dry goods area - Clean air, items up off floors		
OK	One-time use utensils all packaged individually -		



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>St. Charles School</u>	Date: <u>1/10/19</u>
Address: <u>8 Myrtle Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-935-41635</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>
Owner: <u>Aramark</u>	
Person in Charge (PIC): <u>Joann Casey</u>	

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM		CODE		ITEM		CODE	
FOOD PROTECTION MANAGEMENT				23		4-602.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11	Consumer Advisories	25		4-904.11	Single Service Articles Stored, Dispensed
				26		4-502.13	No Re-Use of Single Service Articles
FOOD				WATER			
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen		SEWAGE		
	C	3-202.18	Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-203.12	Tags & Records		PLUMBING		
02		3-602.11	Food Labeling	29		5-201/02.11	Installed and Maintained
		3-201.11 F	Safe Food Handling Instructions		30	C	5-203.14
FOOD PROTECTION, TIME & TEMP. CONTROLS				TOILET AND HANDWASHING FACILITIES			
03	C	3-401.11-.13	Cooking Temperatures	31	C	5-203.11	Number, Convenient
	C	3-403.11	Reheating		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.14	Cooling			6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.18	Hot and Cold Holding	32		6-501.11-.12	Fixtures Clean, Good Repair
	C	3-402.11-.12	Parasite Destruction/Records Retained			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
04		4-301.11	Facilities to Maintain Product Temperatures	REFUSE DISPOSAL			
05		4-302.12	Food Thermometers Provided	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
06		3-501.13	PHFs Properly Thawed			5-501.118	Clean
FOOD PROTECTION FROM CONTAMINATION				34		5-501.111/115	Outside Storage Area Clean
07	C	3-306.14	No Reuse of PHFs or Unwrapped Foods		INSECT, RODENT, ANIMAL CONTROL		
08		3-305-07.11	Food Protection; Storage, Display, Transportation	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
	C	3-302.11	Separation, Segregation, No Cross Contamination		PHYSICAL FACILITIES		
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	36		6-201.11	Floors, Constructed, Clean, Good Repair
10		3-304.12	In Use Utensils Properly Stored	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	38		6-303.11	Adequate Lighting
PERSONNEL						6-202.11	Fixtures Shielded
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	39		6-304.11	Rooms and Equipment Vented
12	C	2-301.12	Proper, Adequate Hand Washing	40		6-305.11	Dressing Room Clean
	C	590.004 E	Prevention of Contamination of Hands	OTHER OPERATIONS			
	C	2-401.11-.12	Good Hygienic Practices	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
13		2-304.11	Clean Clothes, Hair Restraints		C	7-201.11	Stored Separately
		2-402.11	Hair Restraints	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS						5-203.13	Mop Sink
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed			2-103.11 B	No Unauthorized Personnel
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	43		6-202.111/112	Separate Living/Sleeping Quarters
18		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated		44		4-802/03.11
		4-301.12	Three Compartment Sink Provided, Drainboards			4-803.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
17		4-204.112/115	Equipment Thermometers, Pressure Gauge	HIGHLY SUSCEPTIBLE POPULATIONS			
		4-302.14	Test Kit Provided to Test Sanitizer	45	C	3-801.11	Food Restrictions and Food Preparation
18		4-603.12	Pre-Flushed, Scraped, Soaked		Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)		
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature				
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations			
22		4-802.11	Food Contact Surfaces Clean				

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Joann Casey</u>	Print: <u>Joann Casey</u>
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>	Date & Result: <u>1/10/19</u>



Establishment Name	St. Charles School	Date	1/10/19
Address	8 myrtle Street	Page	1 of 1
Item No.	In the space below describe all violations checked on front page.		
OK	3-bay sink - labelled - Quat @ 200ppm		
OK	Servsafe - Mann Casey - 4/18-4/23		
OK	Chest freezer @ 5°F Food labelled & dated -		
OK	2-door fridge @ 40°F		
OK	milk cooler @ 38°F		
OK	Chest freezer #2 @ 8°F		
OK	prep area - clean & in good repair		
OK	dry storage area - clean & items off floor -		
OK	walls, ceilings, floors - clean & in good repair		



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>St. Charles School</u>		Date: <u>5/9/19</u>
Address: <u>8 Myrtle Myrtle Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-935-4835</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>Schools</u> <input checked="" type="checkbox"/>	
Owner: <u>Aramark</u>		
Person In Charge (PIC): <u>Joann Casey</u>		

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM		CODE		ITEM		CODE		
FOOD PROTECTION MANAGEMENT				23		4-602.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	Consumer Advisories	25		4-904.11	Single Service Articles Stored, Dispensed	
				26		4-502.13	No Re-Use of Single Service Articles	
FOOD				WATER				
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source	
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure	
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen		SEWAGE			
	C	3-202.16	Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal	
	C	3-203.12	Tags & Records		PLUMBING			
02		3-602.11	Food Labeling	29		5-201/02.11	Installed and Maintained	
		3-201.11 F	Safe Food Handling Instructions		30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS				TOILET AND HANDWASHING FACILITIES				
03	C	3-401.11-.13	Cooking Temperatures	31	C	5-203.11	Number, Convenient	
	C	3-403.11	Reheating		C	5-204/05.11	Location, Restricted Use, Accessible	
	C	3-501.14	Cooling			6-202.14	Toilet Enclosed, Self-Closing Doors	
	C	3-501.13	Hot and Cold Holding		32		6-501.11-.12	Fixtures Clean, Good Repair
	C	3-402.11-.12	Parasite Destruction/Records Retained				6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
04		4-301.11	Facilities to Maintain Product Temperatures	REFUSE DISPOSAL				
05		4-302.12	Food Thermometers Provided	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof	
06		3-501.13	PHFs Properly Thawed			5-501.116	Clean	
FOOD PROTECTION FROM CONTAMINATION				34		5-501.111/115	Outside Storage Area Clean	
07	C	3-308.14	No Reuse of PHFs or Unwrapped Foods		INSECT, RODENT, ANIMAL CONTROL			
08		3-305-07.11	Food Protection: Storage, Display, Transportation	35	C	8-501.111/115	Insects, Rodents, Animals, Outer Openings	
	C	3-302.11	Separation, Segregation, No Cross Contamination		PHYSICAL FACILITIES			
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	36		6-201.11	Floors, Constructed, Clean, Good Repair	
10		3-304.12	In Use Utensils Properly Stored		37		6-201.11	Walls, Ceiling, Attached Equip., Clean
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit			6-303.11	Adequate Lighting	
PERSONNEL						6-202.11	Fixtures Shielded	
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	39		6-304.11	Rooms and Equipment Vented	
12	C	2-301.12	Proper, Adequate Hand Washing	40		6-305.11	Dressing Room Clean	
	C	590.004 E	Prevention of Contamination of Hands	OTHER OPERATIONS				
	C	2-401.11-.12	Good Hygienic Practices	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled	
13		2-304.11	Clean Clothes, Hair Restraints		C	7-201.11	Stored Separately	
		2-402.11	Hair Restraints	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles	
EQUIPMENT AND UTENSILS						5-203.13	Mop Sink	
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed		2-103.11 B	No Unauthorized Personnel		
		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	43		6-202.111/112	Separate Living/Sleeping Quarters	
15		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	44		4-802/03.11	Cleaning and Storage of Soiled Linens	
		4-301.12	Three Compartment Sink Provided, Drainboards			4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles	
16		4-204.112/115	Equipment Thermometers, Pressure Gauge	HIGHLY SUSCEPTIBLE POPULATIONS				
		4-302.14	Test Kit Provided to Test Sanitizer	45	C	3-801.11	Food Restrictions and Food Preparation	
17		4-603.12	Pre-Flushed, Scraped, Soaked		Number of violated provisions related to foodborne illness risk factors and interventions. (Rad Items M,01,03,07,08)			
18		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	Other Critical Violations				
19	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water					
20		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted					
21		4-602.11	Food Contact Surfaces Clean					
22								

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Joann Casey</u>	Print: <u>Joann Casey</u>
Scheduled Date of Compliance Inspection: <u>Re-check in Sept</u>	Date & Result:



Establishment Name		St. Charles school	Date	5/9/19
Address		8 myrtle street	Page	1 of 1
Item No.	In the space below describe all violations checked on front page.			
OK	2-door fridge @ 41°F			
(04)	Replace gaskets on double door fridge			
OK	milk cooler @ 37°F			
OK	Chest freezer #1 @ 7°F, #2 @ 0°F			
OK	Floors, walls, ceilings Clean & in good repair			
OK	3-bay sink - Clean & labelled - Quat @ 200 ppm			
OK	Prep areas - Clean & in good repair			
OK	Servsafe - Joann Casey - 4118-4123			
OK	Dry goods area - all food stored & on shelving -			



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: White Elementary School Date: 9/25/17

Address: 36 Bow Street

Telephone: 781-937-8242

Owner: City of Woburn

Person in Charge (PIC): Karen Hunt

Purpose:
Routine
Follow Up
Complaint
Investigation
Other

00000

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE			ITEM	CODE		
FOOD PROTECTION MANAGEMENT				23	4-602.13		Non-Food Contact Surfaces Clean
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11		Clean Equipment and Utensils Properly Stored
	C	3-603.11	Consumer Advisories	25	4-904.11		Single Service Articles Stored, Dispensed
FOOD				26	4-502.13		No Re-Use of Single Service Articles
				WATER			
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C	3-202.16	Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-203.12	Tags & Records		PLUMBING		
02	3-602.11		Food Labeling				
	3-201.11 F		Safe Food Handling Instructions				
FOOD PROTECTION, TIME & TEMP. CONTROLS				29	5-201/02.11		Installed and Maintained
				30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
03	C	3-401.11-.13	Cooking Temperatures	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	Reheating	31	C	5-203.11	Number, Convenient
	C	3-501.14	Cooling		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.16	Hot and Cold Holding	Toilet Enclosed, Self-Closing Doors			
	C	3-402.11-.12	Parasite Destruction/Records Retained	32	6-202.14		Fixtures Clean, Good Repair
04	4-301.11		6-501.11-.12		Hand Cleanser, Hand Drying, Signage		
05	4-302.12		6-301.11-02.11				
06	5-501.13				REFUSE DISPOSAL		
FOOD PROTECTION FROM CONTAMINATION				33	5-501.13-.17		Adequate Number, Covered, Vermin Proof
07	C	3-306.14	5-501.116		Clean		
08	3-305-07.11		5-501.111/.115		Outside Storage Area Clean		
	C	3-302.11	INSECT, RODENT, ANIMAL CONTROL				
09	3-301.11 C		Insects, Rodents, Animals, Outer Openings				
10	3-304.12		PHYSICAL FACILITIES				
	4-302.11		35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings	
PERSONNEL							
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	36	8-201.11		Floors, Constructed, Clean, Good Repair
	C	2-301.12	Proper, Adequate Hand Washing	37	8-201.11		Walls, Ceiling, Attached Equip., Clean
12	C	590.004 E	Prevention of Contamination of Hands	38	8-303.11		Adequate Lighting
	C	2-401.11-.12	Good Hygienic Practices		8-202.11		Fixtures Shielded
13	2-304.11		Clean Clothes, Hair Restraints	39	8-304.11		Rooms and Equipment Vented
	2-402.11		Hair Restraints	40	6-305.11		Dressing Room: Clean
EQUIPMENT AND UTENSILS				OTHER OPERATIONS			
14	4-202.11		Food Contact Surfaces: Designed, Maintained, Installed	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
	4-202.16		Non-Food Contact Surfaces: Designed, Maintained, Installed		C	7-201.11	Stored Separately
15	4-501.11/.15		Dishwashing Facilities: Designed, Maintained, Installed, Operated	42	6-501.113/.114		Premises: Maintained, No Unnecessary Articles
	4-301.12		Three Compartment Sink Provided, Drainboards		5-203.13		Mop Sink
16	4-204.112/.115		Equipment Thermometers, Pressure Gauge	2-103.11 B		No Unauthorized Personnel	
	4-302.14		Test Kit Provided to Test Sanitizer	43	6-202.111/.112		Separate Living/Sleeping Quarters
17	4-603.12		Pre-Flushed, Scraped, Soaked	44	4-802/03.11		Cleaning and Storage of Soiled Linens
	4-501.18-.110		Wash, Rinse Water Clean, Proper Temperature	4-903.11		Storage of Linen, Clean Equip., Sing.Serv. Articles	
18	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	HIGHLY SUSCEPTIBLE POPULATIONS			
19	3-304.14		Wiping Cloths: Clean, Sanitized, Use Restricted	45	C	3-801.11	Food Restrictions and Food Preparation
20	4-602.11		Food Contact Surfaces Clean	Number of violated provisions related to foodborne illness risk factors and interventions (Red Items M,01,03,07,08)			
21				Other Critical Violations			
22							

Inspector's Signature: Meghan Doherty

PIC's Signature: Karen Hunt

Scheduled Date of Compliance Inspection: N/A - PASS

Print: Meghan Doherty

Print: Karen Hunt

Date & Result: 9/25/17



Establishment Name		Date
Address		Page
Item No.	In the space below describe all violations checked on front page.	
	<u>Main Kitchen</u>	
OK	Walk-in freezer @ -9°F, Floors & pans clean.	
OK	Walk-in cooler @ 36°F	
OK	employee bathrooms-	
OK	all not in use pots & pans stored-	
OK	mop sink area- away from food items-	
OK	Hand sink- hot H ₂ O, soap, paper towels	
OK	prep areas- clean & in good condition	
OK	Dry storage area.	
OK	employees- hats, gloves, aprons-	
OK	Hand sink (front) hot H ₂ O, soap, paper towels-	
OK	milk cooler #1 @ 36°F, #2 @ 40°F, #3	
OK	Quat @ 200 ppm	
OK	Floors, walls, ceilings- clean & in good repair	
OK	Servsafe- Karen Hunt - 7/17 - 7/22	
OK	Trashcan - enclosed-	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>White Elementary School</u>		Date: <u>6/13/18</u>
Address: <u>36 Bow Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8242</u>		
Owner: <u>Aramark Food Service</u>		
Person in Charge (PIC): <u>Karen Hunt</u>		

Type of Operation:
 Food Service ☐
 Retail Food ☐
 Temporary Food ☐
 School ☒

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM		CODE		ITEM		CODE		
FOOD PROTECTION MANAGEMENT				23		4-602.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	Consumer Advisories	25		4-904.11	Single Service Articles Stored, Dispensed	
				26		4-502.13	No Re-Use of Single Service Articles	
FOOD				WATER				
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source	
	C	3-101.11	No Spoilage		C	5-103.11-12	Hot & Cold Running Water, Under Pressure	
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen		SEWAGE			
	C	3-202.18	Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal	
	C	3-203.12	Tags & Records		PLUMBING			
02		3-602.11	Food Labeling	29		5-201/02.11	Installed and Maintained	
		3-201.11 F	Safe Food Handling Instructions	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow	
FOOD PROTECTION, TIME & TEMP. CONTROLS				TOILET AND HANDWASHING FACILITIES				
03	C	3-401.11-13	Cooking Temperatures	31	C	5-203.11	Number, Convenient	
	C	3-403.11	Reheating		C	5-204/05.11	Location, Restricted Use, Accessible	
	C	3-501.14	Cooling			6-202.14	Toilet Enclosed, Self-Closing Doors	
	C	3-501.16	Hot and Cold Holding	32		6-501.11-12	Fixtures Clean, Good Repair	
	C	3-402.11-12	Parasite Destruction/Records Retained			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
04		4-301.11	Facilities to Maintain Product Temperatures	REFUSE DISPOSAL				
05		4-302.12	Food Thermometers Provided	33		5-501.13-17	Adequate Number, Covered, Vermin Proof	
06		3-501.13	PHFs Properly Thawed				5-501.118	Clean
FOOD PROTECTION FROM CONTAMINATION					34		5-501.111/115	Outside Storage Area Clean
07	C	3-306.14	No Reuse of PHFs or Unwrapped Foods	INSECT, RODENT, ANIMAL CONTROL				
08		3-305-07.11	Food Protection: Storage, Display, Transportation	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings	
	C	3-302.11	Separation, Segregation, No Cross Contamination		PHYSICAL FACILITIES			
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	36		6-201.11	Floors, Constructed, Clean, Good Repair	
10		3-304.12	In Use Utensils Properly Stored	37		6-201.11	Walls, Ceiling, Attached Equip., Clean	
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	38		6-303.11	Adequate Lighting	
PERSONNEL						6-202.11	Fixtures Shielded	
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	39		6-304.11	Rooms and Equipment Vented	
12	C	2-301.12	Proper, Adequate Hand Washing	40		6-305.11	Dressing Room Clean	
	C	590.004 E	Prevention of Contamination of Hands	OTHER OPERATIONS				
	C	2-401.11-12	Good Hygienic Practices	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled	
13		2-304.11	Clean Clothes, Hair Restraints		C	7-201.11	Stored Separately	
		2-402.11	Hair Restraints	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles	
EQUIPMENT AND UTENSILS							5-203.13	Mop Sink
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed				2-103.11 B	No Unauthorized Personnel
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	43		6-202.111/112	Separate Living/Sleeping Quarters	
18		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	44		4-602/03.11	Cleaning and Storage of Soiled Linens	
		4-301.12	Three Compartment Sink Provided, Drainboards			4-903.11	Storage of Linen, Clean Equip., Sing Serv. Articles	
17		4-204.112/115	Equipment Thermometers, Pressure Gauge	HIGHLY SUSCEPTIBLE POPULATIONS				
		4-302.14	Test Kit Provided to Test Sanitizer	45	C	3-801.11	Food Restrictions and Food Preparation	
18		4-603.12	Pre-Flushed, Scraped, Soaked	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)				
19		4-501.18-110	Wash, Rinse Water Clean, Proper Temperature	Other Critical Violations				
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water					
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted					
22		4-602.11	Food Contact Surfaces Clean					

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Karen Hunt</u>	Print: <u>Karen Hunt</u>
Scheduled Date of Compliance Inspection: <u>N/A - pass</u>	Date & Result: <u>2</u> <u>0</u>

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CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>White Elementary School</u>				Date: <u>11/29/18</u>		
Address: <u>316 Bow Street</u>				Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>		
Telephone: <u>781-937-8242</u>		Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/> <u>School</u>				
Owner: <u>Aramark</u>						
Person in Charge (PIC): <u>Karen Hunt</u>						
Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.						
ITEM	CODE		ITEM	CODE		
FOOD PROTECTION MANAGEMENT			23	4-802.13	Non-Food Contact Surfaces Clean	
M	C	S90.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed	
FOOD			26	4-502.13	No Re-Use of Single Service Articles	
01	C	S90.004 A/B	WATER			
	C	3-101.11	27	C	5-101.11	Approved Source
	C	S90.004 J	C	5-103.11-.12	Hot & Cold Running Water, Under Pressure	
	C	3-202.18	SEWAGE			
	C	3-203.12	28	C	5-402.13	Sewer and Waste Water Disposal
02		3-602.11	PLUMBING			
		3-201.11 F	29		5-201/02.11	Installed and Maintained
FOOD PROTECTION, TIME & TEMP. CONTROLS			30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
03	C	3-401.11-.13	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	31	C	5-203.11	Number, Convenient
	C	3-501.14	C	5-204/05.11	Location, Restricted Use, Accessible	
	C	3-501.18		6-202.14	Toilet Enclosed, Self-Closing Doors	
	C	3-402.11-.12	32		6-501.11-.12	Fixtures Clean, Good Repair
04		4-301.11		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
05		4-302.12	REFUSE DISPOSAL			
06		3-501.13	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
FOOD PROTECTION FROM CONTAMINATION					5-501.118	Clean
07	C	3-306.14	34		5-501.111/.115	Outside Storage Area Clean
08		3-305-07.11	INSECT, RODENT, ANIMAL CONTROL			
	C	3-302.11	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
09		3-301.11 C	PHYSICAL FACILITIES			
10		3-304.12	36		6-201.11	Floors, Constructed, Clean, Good Repair
		4-302.11	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
PERSONNEL			38		6-303.11	Adequate Lighting
11	C	S90.003 D/E			6-202.11	Fixtures Shielded
12	C	2-301.12	39		6-304.11	Rooms and Equipment Vented
	C	S90.004 E	40		6-305.11	Dressing Room Clean
	C	2-401.11-.12	OTHER OPERATIONS			
13		2-304.11	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
		2-402.11	C		7-201.11	Stored Separately
EQUIPMENT AND UTENSILS			42		6-501.113/.114	Premises: Maintained, No Unnecessary Articles
14		4-202.11			5-203.13	Mop Sink
15		4-202.18			2-103.11 B	No Unauthorized Personnel
16		4-501.11/.15	43		8-202.111/.112	Separate Living/Sleeping Quarters
		4-301.12	44		4-802/03.11	Cleaning and Storage of Soiled Linens
17		4-204.112/.115			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
		4-302.14	HIGHLY SUSCEPTIBLE POPULATIONS			
18		4-603.12	45	C	3-801.11	Food Restrictions and Food Preparation
19		4-501.18-.11D	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,D1,03,D7,08)			
20	C	4-501.112/.114	Other Critical Violations			
21		3-304.14	Inspector's Signature: <u>Meghan Doherty</u>			
22		4-602.11	PIC's Signature: <u>Karen Hunt</u>			
Food Contact Surfaces Clean			Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>			
			Date & Result: <u>Meghan Doherty</u>			
			Date & Result: <u>Karen Hunt</u>			



Establishment Name	White Elementary School	Date	11/29/18
Address	36 Bow Street	Page	1 of 1
Item No.	In the space below describe all violations checked on front page.		
	Main kitchen		
OK	Hand Sink - Hot H ₂ O @ 110°F, Soap, & paper towels.		
OK	3-basin sink - labelled & clean -		
OK	Large milk cooler @ 40°F, #2 @ 38°F		
OK	Dry Storage - all cans date'd - all off floor -		
OK	Walk-in freezer @ -3°F, cooler @ 34°F		
OK	Prep Sink - clean & in good repair		
OK	Hand sink next to prep - Hot H ₂ O, soap, paper towels		
OK	Floors, walls, ceilings - clean & in good repair		
OK	Chemical Storage - labelled & away from food		
OK	Trash area - outside clean, & enclosed.		
OK	Not-in-use pots & pans clean & stored -		
OK	employees - hats, gloves, aprons -		
OK	Serve safe - Karen Hunt - 7/17 - 7/22		
OK	All one-time-use utensils - all pre-packaged -		



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>White Elementary School</u>		Date: <u>4/25/19</u>
Address: <u>36 Bow Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8242</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> Schools <input checked="" type="checkbox"/>	
Owner: <u>Aramark</u>		
Person in Charge (PIC): <u>Karen Hunt</u>		

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE	
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed
		Person in Charge (PIC), Assigned, Knowledgeable	26	4-502.13	No Re-Use of Single Service Articles
		Consumer Advisories	WATER		
FOOD			27	C	5-101.11
01	C	590.004 A/B		C	5-103.11-.12
	C	3-101.11			Approved Source
	C	590.004 J			Hot & Cold Running Water, Under Pressure
	C	3-202.16	SEWAGE		
02	C	3-203.12	28	C	5-402.13
		Tags & Records			Sewer and Waste Water Disposal
		Food Labeling	PLUMBING		
		Safe Food Handling Instructions	29		5-201/02.11
FOOD PROTECTION, TIME & TEMP. CONTROLS			30	C	5-203.14
03	C	3-401.11-.13	TOILET AND HANDWASHING FACILITIES		
	C	3-403.11	31	C	5-203.11
	C	3-501.14		C	5-204/05.11
	C	3-501.16			Number, Convenient
	C	3-402.11-.12			Location, Restricted Use, Accessible
04		4-301.11	32		6-202.14
05		4-302.12			6-501.11-.12
06		3-501.13			6-301.11-02.11
		Parasite Destruction/Records Retained	REFUSE DISPOSAL		
FOOD PROTECTION FROM CONTAMINATION			33		5-501.13-.17
07	C	3-306.14			5-501.116
08		3-305-07.11	34		5-501.111/.11S
	C	3-302.11			
09		3-301.11 C	INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12	35	C	6-501.111/.11S
		4-302.11			
		Facilities to Maintain Product Temperatures	PHYSICAL FACILITIES		
		Food Thermometers Provided	36		6-201.11
		PHFs Properly Thawed	37		6-201.11
PERSONNEL			38		6-303.11
11	C	590.003 D/E	39		6-202.11
12	C	2-301.12	39		6-304.11
	C	590.004 E	40		6-305.11
	C	2-401.11-.12	OTHER OPERATIONS		
13		2-304.11	41	C	7-101.11/02.11
		2-402.11		C	7-201.11
		Hair Restraints			6-501.113/.114
EQUIPMENT AND UTENSILS			42		5-203.13
14		4-202.11			2-103.11 B
15		4-202.16	43		6-202.111/.112
16		4-501.11/.15	44		4-802/03.11
		4-301.12			4-903.11
17		4-204.112/.115	HIGHLY SUSCEPTIBLE POPULATIONS		
		4-302.14	45	C	3-801.11
18		4-603.12			
19		4-501.18-.110	Number of violated provisions related to foodborne illness		
20	C	4-501.112/114	risk factors and interventions. (Red Items M,01,03,07,08)		
21		3-304.14	Other Critical Violations		
22		4-602.11			
		Food Contact Surfaces Clean			

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Karen Hunt</u>	Print: <u>Karen Hunt</u>
Scheduled Date of Compliance Inspection: <u>N/A - pass</u>	Date & Result: <input checked="" type="checkbox"/> <input type="checkbox"/>

[illegible]



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Woburn Senior High School</u>				Date: <u>9/25/17</u>		
Address: <u>88 Montvale Avenue</u>				Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>		
Telephone: <u>781-937-8210</u>		Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> School <input checked="" type="checkbox"/>				
Owner: <u>Aramark</u>						
Person in Charge (PIC): <u>Cynthia Nofall</u>						
Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.						
ITEM	CODE		ITEM	CODE		
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	25	4-804.11	Single Service Articles Stored, Dispensed	
FOOD			28	4-502.13	No Re-Use of Single Service Articles	
01	C	590.004 A/B	WATER			
	C	3-101.11	27	C	5-101.11	Approved Source
	C	590.004 J	C	5-103.11-.12	Hot & Cold Running Water, Under Pressure	
	C	3-202.18	SEWAGE			
	C	3-203.12	28	C	5-402.13	Sewer and Waste Water Disposal
02		3-602.11	PLUMBING			
		3-201.11 F	29		5-201/02.11	Installed and Maintained
FOOD PROTECTION, TIME & TEMP. CONTROLS			30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
03	C	3-401.11-.13	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	31	C	5-203.11	Number, Convenient
	C	3-601.14	C	5-204/05.11	Location, Restricted Use, Accessible	
	C	3-601.16		6-202.14	Toilet Enclosed, Self-Closing Doors	
	C	3-402.11-.12	32		6-501.11-.12	Fixtures Clean, Good Repair
04		4-301.11		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
05		4-302.12	REFUSE DISPOSAL			
06		3-501.13	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
FOOD PROTECTION FROM CONTAMINATION					5-501.116	Clean
07	C	3-308.14	34		5-501.111/115	Outside Storage Area Clean
08		3-305-07.11	INSECT, RODENT, ANIMAL CONTROL			
	C	3-302.11	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
09		3-301.11 C	PHYSICAL FACILITIES			
10		3-304.12	36		6-201.11	Floors, Constructed, Clean, Good Repair
		4-302.11	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
PERSONNEL			38		6-303.11	Adequate Lighting
11	C	590.003 D/E	39		6-202.11	Fixtures Shielded
12	C	2-301.12	40		6-304.11	Rooms and Equipment Vented
	C	590.004 E			6-305.11	Dressing Room Clean
13	C	2-401.11-.12	OTHER OPERATIONS			
		2-304.11	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
		2-402.11	C	7-201.11	Stored Separately	
EQUIPMENT AND UTENSILS			42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
14		4-202.11			5-203.13	Mop Sink
15		4-202.16			2-103.11 B	No Unauthorized Personnel
16		4-501.11/15	43		6-202.111/112	Separate Living/Sleeping Quarters
		4-301.12	44		4-802/03.11	Cleaning and Storage of Soiled Linens
17		4-204.112/115			4-803.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
		4-302.14	HIGHLY SUSCEPTIBLE POPULATIONS			
18		4-603.12	45	C	3-801.11	Food Restrictions and Food Preparation
19		4-501.18-.110	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)			
20	C	4-501.112/114	Other Critical Violations			
21		3-304.14	Inspector's Signature: <u>Meghan DeBerry</u>			
22		4-602.11	Print: <u>Meghan DeBerry</u>			
Food Contact Surfaces Clean			PIC's Signature: <u>Cynthia Nofall</u>			
Inspector's Signature: <u>Meghan DeBerry</u>			Print: <u>Cynthia Nofall</u>			
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>			Date & Result: <u>9/25/17</u>			



CITY OF WOBURN BOARD OF HEALTH
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Establishment Name <u>Woburn Senior Highschool</u>		Date <u>9/25/17</u>
Address <u>88 Montvale Avenue</u>		Page <u>1</u> of <u>1</u>
Item No.	In the space below describe all violations checked on front page.	
	<u>Main Kitchen</u>	
OK	2-door fridge @ 39°F - all food dated	
OK	2-door freezer @ 4°F - all food dated -	
OK	Hot hold chicken @ 146°F	
OK	2-door fridge w/ fruit cups @ 48°F	
OK	2-door fridge w/ veggies @ 38°F	
OK	2-door double-sided hot hold @ 146°F	
OK	All employees - Hats, gloves, aprons -	
OK	Hand sink - hot H ₂ O, soap, paper towels -	
OK	Microwave - Clean & working -	
OK	Hand sink (near microwave) - hot H ₂ O, soap, paper towels -	
OK	Hot hold pizza @ 140°F	
	<u>Back kitchen</u>	
OK	Servsafe - Cynthia Noftall - 1116-1121 -	
OK	Dishwasher - Wash @ 166°F, Rinse @ 194°F	
OK	Hand sink - In dishwash area - hot H ₂ O, soap, paper towels -	
OK	3-bay labelled - Quat @ 500ppm -	
OK	All owners drains - 7/11/17 -	
OK	Walk-in freezer @ 15°F - Floors & fans clean	
OK	Dry storage area - all food up off floors -	
OK	Walk-in cooler @ 36°F - floors & fans clean -	
	<u>Front Service</u>	
OK	Hot hold pizza @ 143°F	
OK	Hand sink - hot H ₂ O, soap, paper towels -	
OK	All floors, walls, ceilings - Clean & in good repair	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Woburn Senior High School</u>	Date: <u>6/12/18</u>
Address: <u>88 Montvale Avenue</u>	Purpose: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other
Telephone: <u>781-937-8210 x 183</u>	Type of Operation: <input type="checkbox"/> Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/> School
Owner: <u>Aramark Food Service</u>	
Person In Charge (PIC):	

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM		CODE		ITEM		CODE	
FOOD PROTECTION MANAGEMENT				23		4-602.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11	Consumer Advisories	25		4-904.11	Single Service Articles Stored, Dispensed
				26		4-502.13	No Re-Use of Single Service Articles
FOOD				WATER			
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C	3-202.18	Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-203.12	Tags & Records		PLUMBING		
02		3-602.11	Food Labeling				
		3-201.11 F	Safe Food Handling Instructions				
FOOD PROTECTION, TIME & TEMP. CONTROLS				29		5-201/02.11	Installed and Maintained
				30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
03	C	3-401.11-.13	Cooking Temperatures	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	Reheating	31	C	5-203.11	Number, Convenient
	C	3-501.14	Cooling		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.16	Hot and Cold Holding			6-202.14	Toilet Enclosed, Self-Closing Doors
		C	3-402.11-.12	Parasite Destruction/Records Retained	32		6-501.11-.12
04		4-301.11	Facilities to Maintain Product Temperatures			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
05		4-302.12	Food Thermometers Provided	REFUSE DISPOSAL			
06		3-501.13	PHFs Properly Thawed				
FOOD PROTECTION FROM CONTAMINATION				33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
07	C	3-306.14	No Reuse of PHFs or Unwrapped Foods			5-501.116	Clean
08		3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/115	Outside Storage Area Clean
	C	3-302.11	Separation, Segregation, No Cross Contamination	INSECT, RODENT, ANIMAL CONTROL			
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
10		3-304.12	In Use Utensils Properly Stored		PHYSICAL FACILITIES		
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	36		6-201.11	Floors, Constructed, Clean, Good Repair
PERSONNEL				37		6-201.11	Walls, Ceiling, Attached Equip., Clean
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	38		6-303.11	Adequate Lighting
12	C	2-301.12	Proper, Adequate Hand Washing			6-202.11	Fixtures Shielded
	C	590.004 E	Prevention of Contamination of Hands	39		6-304.11	Rooms and Equipment Vented
	C	2-401.11-.12	Good Hygienic Practices	40		6-305.11	Dressing Room Clean
13		2-304.11	Clean Clothes, Hair Restraints	OTHER OPERATIONS			
		2-402.11	Hair Restraints	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
EQUIPMENT AND UTENSILS					C	7-201.11	Stored Separately
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed				5-203.13
16		4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated			2-103.11 B	No Unauthorized Personnel
		4-301.12	Three Compartment Sink Provided, Drainboards	43		6-202.111/112	Separate Living/Sleeping Quarters
17		4-204.112/115	Equipment Thermometers, Pressure Gauge	44		4-802/03.11	Cleaning and Storage of Soiled Linens
		4-302.14	Test Kit Provided to Test Sanitizer			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
18		4-603.12	Pre-Flushed, Scraped, Soaked	HIGHLY SUSCEPTIBLE POPULATIONS			
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	45	C	3-801.11	Food Restrictions and Food Preparation
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)			
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations			
22		4-602.11	Food Contact Surfaces Clean				

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Linda Nottali</u>	Print: <u>Linda Nottali</u>
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>	Date & Result: <u>6/12/18</u>



CITY OF WOBURN BOARD OF HEALTH
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Establishment Name	Woburn Senior High School	Date	6/12/18
Address	88 Montvale Avenue	Page	1 of 1
Item No.	In the space below describe all violations checked on front page.		
	<u>Main Kitchen</u>		
OK	Hand sink near prep - hot H ₂ O, soap, paper towels		
OK	2-door w/ sauce @ 40°F		
OK	2-door w/ fruit cups @ 38°F		
OK	2-door w/ chicken patties @ 35°F		
OK	2-door hot hold @ 150°F		
OK	Single hot hold @ 145°F		
OK	2-door w/ Cheese (back) @ 34°F		
OK	2-door freezer @ 8°F		
OK	All prep areas clean & in good repair		
OK	All employees - hats, aprons, gloves		
OK	Floors, walls, ceilings - clean & in good repair		
OK	Hot hold - tater tots @ 155°F		
	Servsafe - Cynthia Nofall - 1116-1121		
	<u>Dish area</u>		
OK	Hand sink - hot H ₂ O, soap, paper towels		
OK	Dishwasher - Wash @ 180°F, Rinse @ 180°F		
OK	3-bay labelled - Quat @ 250 ppm		
OK	All not in use items stored		
OK	Walk-in cooler @ 36°F - Floors & fans clean		
OK	Walk-in freezer @ 3°F - Floors & fans clean		
OK	Dry goods area - all items up off floors on shelving		
	<u>Front Service</u>		
OK	Hot hold pizza @ 165°F		
OK	Hand sink - hot H ₂ O, soap, paper towels		
OK	Milk cooler @ 39°F -		
OK	Open front cooler @ 38°F		



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: Woburn Senior High School
Address: 88 Montvale Ave
Telephone: 781-937-8210
Date: 11/29/18

Owner: Aramark

Person in Charge (PIC): Cynthia Nottall

Type of Operation:

Food Service ☐

Retail Food ☐

Temporary Food ☐

School ☒

Purpose:

Routine ☒

Follow Up ☐

Complaint ☐

Investigation ☐

Other ☐

00000

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM			CODE		
FOOD PROTECTION MANAGEMENT					
M	C	590.003 A/B	23		4-602.13
	C	3-603.11	24		4-903.11/04.11
Person in Charge (PIC). Assigned, Knowledgeable			25		4-904.11
Consumer Advisories			26		4-502.13
FOOD					
01	C	590.004 A/B	Non-Food Contact Surfaces Clean		
	C	3-101.11	Clean Equipment and Utensils Properly Stored		
	C	590.004 J	Single Service Articles Stored, Dispensed		
	C	3-202.18	No Re-Use of Single Service Articles		
	C	3-203.12	WATER		
02		3-602.11	27	C	5-101.11
		3-201.11 F		C	5-103.11-12
					Approved Source
Safe Food Handling Instructions					Hot & Cold Running Water, Under Pressure
FOOD PROTECTION, TIME & TEMP. CONTROLS					
03	C	3-401.11-13	28	C	5-402.13
	C	3-403.11			Sewer and Waste Water Disposal
	C	3-501.14			PLUMBING
	C	3-501.16	29		5-201/02.11
	C	3-402.11-12	30	C	5-203.14
04		4-301.11			Installed and Maintained
05		4-302.12			Cross Connection, Back Siphonage, Backflow
06		3-501.13			TOILET AND HANDWASHING FACILITIES
PHF's Properly Thawed			31	C	5-203.11
FOOD PROTECTION FROM CONTAMINATION					
07	C	3-308.14		C	5-204/05.11
		3-305-07.11			6-202.14
	C	3-302.11	32		6-501.11-12
		3-301.11 C			6-301.11-02.11
		3-304.12			Hand Cleanser, Hand Drying, Signage
	4-302.11			REFUSE DISPOSAL	
Food Dispensing Utensils Provided for Self-Service Unit			33		5-501.13-17
PERSONNEL					
08	C	590.003 D/E			5-501.116
	C	2-301.12	34		5-501.111/115
	C	590.004 E			Adequate Number, Covered, Vermin Proof
	C	2-401.11-12			Clean
		2-304.11			Outside Storage Area Clean
	2-402.11			INSECT, RODENT, ANIMAL CONTROL	
Proper, Adequate Hand Washing			35	C	6-501.111/115
Prevention of Contamination of Hands					Insects, Rodents, Animals, Outer Openings
Good Hygienic Practices					PHYSICAL FACILITIES
Clean Clothes, Hair Restraints			36		6-201.11
Hair Restraints			37		6-201.11
EQUIPMENT AND UTENSILS					
09		4-202.11	38		6-303.11
		4-202.18			6-202.11
		4-501.11/15	39		6-304.11
		4-301.12	40		6-305.11
		4-204.112/115			Floors, Constructed, Clean, Good Repair
	4-302.14			Walls, Ceiling, Attached Equip., Clean	
	4-803.12			Adequate Lighting	
	4-501.16-110			Fixtures Shielded	
	4-501.112/114			Rooms and Equipment Vented	
	3-304.14			Dressing Room Clean	
	4-602.11			OTHER OPERATIONS	
Food Contact Surfaces Clean			41	C	7-101.11/02.11
				C	7-201.11
			42		6-501.113/114
					5-203.13
			43		2-103.11 B
			44		6-202.111/112
					4-802/03.11
					4-903.11
Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)					
Food Restrictions and Food Preparation					

Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)

0 0

Other Critical Violations

0 0

Inspector's Signature: Meghan Doherty
PIC's Signature: Cynthia Nottall
Scheduled Date of Compliance Inspection: N/A Pass

Print: Meghan Doherty
Print: Cynthia Nottall
Date & Result:



CITY OF WOBURN BOARD OF HEALTH
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Establishment Name <u>Woburn Senior High School</u>		Date <u>11/29/18</u>
Address <u>88 Montvale Avenue</u>		Page <u>1</u> of <u>1</u>
Item No.	In the space below describe all violations checked on front page.	
	<u>Main Kitchen</u>	
OK	2-door fridge by prep @ 37°F	
OK	Prep areas - Clean & in good repair	
OK	Hand sink near microwave @ 110°F, soap, & paper towel	
OK	Hand sink near prep sink - hot & cold water, soap, paper towels	
OK	employees - Hats, gloves, aprons	
OK	2-door fridge near oven @ 38°F	
OK	2-door fridge w/ peaches @ 37°F	
OK	Hot hold micros @ 143°F	
OK	2-door fridge w/ mac & cheese @ 40°F	
OK	2-door freezer @ 18°F	
	<u>Back area</u>	
OK	Hot hold water @ 141°F	
OK	Servsafe - Cynthia. Not tall - 1/16 - 1/21	
OK	3-bay - Quat @ 200 ppm - labelled -	
OK	Hand sink in dish area - hot & cold water, soap, paper towels -	
OK	Dishwasher - Wash @ 164°F, Rinse @ 190°F	
OK	Not-in-use pots & pans - stored -	
OK	Walk-in @ 40°F, Floors & fans - clean	
OK	Walk-in freezer @ 8°F, Floors & fans - clean	
OK	Dry storage area - all items labelled & off floors -	
	<u>Front Service</u>	
OK	2-door fridge w/ salad @ 41°F	
OK	Hot hold pizza @ 135°F	
OK	2-door hot hold mac & cheese & sandwiches @ 135°F	
OK	Hand sinks - hot & cold water, soap, paper towels -	
OK	open front display cooler @ 36°F	
OK	milk cooler @ 37°F	

All floors with no leaks, clean & in good repair



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Woburn Senior Highschool</u>		Date: <u>4/25/19</u>
Address: <u>88 Montvale Avenue</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8210 x 183</u>		
Owner: <u>Aramark</u>		
Person In Charge (PIC): <u>Cynthia Nofla</u>		

Type of Operation:
 Food Service ☐
 Retail Food ☐
 Temporary Food ☒
 Schools ☒

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE	
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed
FOOD			26	4-502.13	No Re-Use of Single Service Articles
01	C	590.004 A/B	WATER		
	C	3-101.11	27	C	5-101.11
	C	590.004 J	C	5-103.11-.12	Approved Source
	C	3-202.18			Hot & Cold Running Water, Under Pressure
	C	3-203.12	SEWAGE		
02		3-602.11	28	C	5-402.13
		3-201.11 F	Sewer and Waste Water Disposal		
FOOD PROTECTION, TIME & TEMP. CONTROLS			PLUMBING		
03	C	3-401.11-.13	29		5-201/02.11
	C	3-403.11	C	5-203.14	Installed and Maintained
	C	3-501.14			Cross Connection, Back Siphonage, Backflow
	C	3-501.16	TOILET AND HANDWASHING FACILITIES		
	C	3-402.11-.12	31	C	5-203.11
04		4-301.11	C	5-204/05.11	Number, Convenient
05		4-302.12		6-202.14	Location, Restricted Use, Accessible
06		3-501.13		6-201.11-.12	Toilet Enclosed, Self-Closing Doors
FOOD PROTECTION FROM CONTAMINATION			C	6-301.11-02.11	Fixtures Clean, Good Repair
07	C	3-306.14			Hand Cleaner, Hand Drying, Signage
08	C	3-305-07.11	REFUSE DISPOSAL		
09	C	3-302.11	33		5-501.13-.17
10		3-301.11 C		5-501.116	Adequate Number, Covered, Vermin Proof
		4-302.11		5-501.111/115	Clean
PERSONNEL			INSECT, RODENT, ANIMAL CONTROL		
11	C	590.003 D/E	35	C	6-501.111/115
12	C	2-301.12	Insects, Rodents, Animals, Outer Openings		
13	C	590.004 E	PHYSICAL FACILITIES		
	C	2-401.11-.12	36		6-201.11
		2-304.11	37		6-201.11
		2-402.11	38		6-303.11
EQUIPMENT AND UTENSILS					6-202.11
14		4-202.11	39		6-304.11
15		4-202.16	40		6-305.11
16		4-501.11/15	Dressing Room Clean		
17		4-301.12	OTHER OPERATIONS		
18		4-204.112/115	41	C	7-101.11/02.11
19		4-302.14	C	7-201.11	Toxic Items: Original Container, Labeled
20		4-803.12		6-501.113/114	Stored Separately
21	C	4-501.18-110	42		5-203.13
22		4-501.112/114			2-103.11 A
		3-304.14	43		6-202.111/112
		4-602.11	44		4-802/03.11
					4-903.11

Inspector's Signature: Meghan Doherty
 PIC's Signature: Cynthia Nofla
 Scheduled Date of Compliance Inspection: N/A - Pass

Print: Meghan Doherty
 Print: Cynthia Nofla
 Date & Result: 4-25-19



CITY OF WOBURN BOARD OF HEALTH
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Establishment Name	Woburn Senior Highschool	Date	4/25/19
Address	88 Montvale Avenue	Page	1 of 1
Item No.	In the space below describe all violations checked on front page.		
	<u>main kitchen</u>		
OK	Hand sink near prep - Hot H ₂ O, soap, paper towels -		
OK	Prep areas - Clean & in good repair		
OK	Hot hold rice @ 145°F, Hot hold tots @ 150°F		
OK	2-door fridge w/ chicken patties & dressing @ 35°F		
OK	2-door fridge w/ apple sauce @ 41°F		
OK	Hot hold nacho chips @ 145°F		
OK	2-door fridge w/ pretzels - @ 34°F		
OK	prep areas - Clean & in good repair		
OK	2-door freezer w/ meats @ -3°F		
OK	Floors, walls, ceilings - Clean & in good repair		
OK	Servsafe - Cynthia Nofall - 1116 - 1121		
OK	3-bay labelled & quat @ 200 ppm		
OK	Hand sink next to dish area - Hot H ₂ O, soap, paper towels		
OK	Dishwasher - Wash @ 170°F, Rinse @ 180°F		
OK	All not in use pots/pans - all stored properly -		
OK	Walk-in freezer @ 7°F, Floors & fans clean -		
OK	Walk-in cooler @ 35°F, Floors & fans clean		
OK	Dry goods area - Clean & all items up off floors.		
	<u>Front Service</u>		
OK	2-door w/ veggies @ 40°F		
OK	Hot hold pizza @ 140°F		
OK	2-door warmer @ 135°F		
OK	Hand sink - Hot H ₂ O, soap, paper towels		
OK	Open air cooler @ 37°F		
OK	milk cooler @ 39°F		
OK	employees - Hats, gloves, aprons.		



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Woburn Elementary School</u>				Date: <u>10/16/17</u>			
Address: <u>677 Main Street</u>				Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>			
Telephone: <u>781-937-8243</u>							
Owner: <u>Aramark</u>							
Person In Charge (PIC): <u>Antonetta Fuller</u>							
Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/> <u>School</u>							
Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.							
ITEM	CODE			ITEM	CODE		
FOOD PROTECTION MANAGEMENT			23	4-802.13	Non-Food Contact Surfaces Clean		
M	C	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed	
FOOD			26	4-502.13	No Re-Use of Single Service Articles		
01	C	590.004 A/B	Approved Source	WATER			
	C	3-101.11	No Spoilage	27	C	5-101.11	Approved Source
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	3-202.18	Shellstock ID	SEWAGE			
	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal
02		3-602.11	Food Labeling	PLUMBING			
		3-201.11 F	Safe Food Handling Instructions	29		5-201/02.11	Installed and Maintained
FOOD PROTECTION, TIME & TEMP. CONTROLS			30	C	5-203.14	Cross Connection, Back Siphonage, Backflow	
03	C	3-401.11-.13	Cooking Temperatures	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	Reheating	31	C	5-203.11	Number, Convenient
	C	3-501.14	Cooling		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.16	Hot and Cold Holding			6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-402.11-.12	Parasite Destruction/Records Retained	32		6-501.11-.12	Fixtures Clean, Good Repair
04		4-301.11	Facilities to Maintain Product Temperatures			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
05		4-302.12	Food Thermometers Provided	REFUSE DISPOSAL			
06		3-501.13	PHF's Properly Thawed	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
FOOD PROTECTION FROM CONTAMINATION					5-501.116	Clean	
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods	34		5-501.111/115	Outside Storage Area Clean
08		3-305-07.11	Food Protection: Storage, Display, Transportation	INSECT, RODENT, ANIMAL CONTROL			
	C	3-302.11	Separation, Segregation, No Cross Contamination	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	PHYSICAL FACILITIES			
10		3-304.12	In Use Utensils Properly Stored	36		6-201.11	Floors, Constructed, Clean, Good Repair
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
PERSONNEL			38		6-303.11	Adequate Lighting	
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded			6-202.11	Fixtures Shielded
12	C	2-301.12	Proper, Adequate Hand Washing	39		6-304.11	Rooms and Equipment Vented
	C	590.004 E	Prevention of Contamination of Hands	40		6-305.11	Dressing Room Clean
	C	2-401.11-.12	Good Hygienic Practices	OTHER OPERATIONS			
13		2-304.11	Clean Clothes, Hair Restraints	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
		2-402.11	Hair Restraints		C	7-201.11	Stored Separately
EQUIPMENT AND UTENSILS			42		6-501.113/114	Premises: Maintained, No Unnecessary Articles	
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed			5-203.13	Mop Sink
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed			2-103.11 B	No Unauthorized Personnel
16		4-501.11/115	Diswashing Facilities: Designed, Maintained, Installed, Operated	43		6-202.111/112	Separate Living/Sleeping Quarters
		4-301.12	Three Compartment Sink Provided, Drainboards	44		4-802/03.11	Cleaning and Storage of Soiled Linens
17		4-204.112/115	Equipment Thermometers, Pressure Gauge			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
		4-302.14	Test Kit Provided to Test Sanitizer	HIGHLY SUSCEPTIBLE POPULATIONS			
18		4-603.12	Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)			
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	<input checked="" type="checkbox"/> <input type="checkbox"/>			
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations			
22		4-802.11	Food Contact Surfaces Clean	<input checked="" type="checkbox"/> <input type="checkbox"/>			
Inspector's Signature: <u>Meghan Doherty</u>			Print: <u>Meghan Doherty</u>				
PIC's Signature: <u>Antonetta Fuller</u>			Print: <u>Antonetta Fuller</u>				
Scheduled Date of Compliance Inspection: <u>N/A - pass</u>			Date & Result				

[illegible]



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Wyman Elementary School</u>	Date: <u>6/19/18</u>
Address: <u>677 main street</u>	
Telephone: <u>781-937-8243</u>	
Owner: <u>Aramark Food Services</u>	
Person In Charge (PIC):	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/> <u>School</u>

Purpose:
Routine ☒
Follow Up ☐
Complaint ☐
Investigation ☐
Other ☐

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM		CODE		ITEM		CODE	
FOOD PROTECTION MANAGEMENT				23		4-802.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	Person In Charge (PIC), Assigned, Knowledgeable	24		4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-803.11	Consumer Advisories	25		4-904.11	Single Service Articles Stored, Dispensed
FOOD				26		4-502.13	No Re-Use of Single Service Articles
				WATER			
01	C	590.004 A/B	Approved Source	27	C	5-101.11	Approved Source
	C	3-101.11	No Spoilage	C	5-103.11-.12		Hot & Cold Running Water, Under Pressure
	C	590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C	3-202.18	Shellstock ID				
02	C	3-203.12	Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal
		3-802.11	Food Labeling	PLUMBING			
		3-201.11 F	Safe Food Handling Instructions				
FOOD PROTECTION, TIME & TEMP. CONTROLS				29		5-201/02.11	Installed and Maintained
				30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
03	C	3-401.11-.13	Cooking Temperatures	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	Reheating	31	C	5-203.11	Number, Convenient
	C	3-501.14	Cooling		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.16	Hot and Cold Holding			6-202.14	Toilet Enclosed, Self-Closing Doors
C	3-402.11-.12	Pest/Insect Destruction/Records Retained			6-501.11-.12	Fixtures Clean, Good Repair	
04		4-301.11	Facilities to Maintain Product Temperatures	32		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
05		4-302.12	Food Thermometers Provided				
08		3-501.13	PHFs Properly Thawed	REFUSE DISPOSAL			
FOOD PROTECTION FROM CONTAMINATION				33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
07	C	3-306.14	No Reuse of PHF's or Unwrapped Foods			5-501.116	Clean
08	C	3-305-07.11	Food Protection: Storage, Display, Transportation	34		5-501.111/115	Outside Storage Area Clean
		3-302.11	Separation, Segregation, No Cross Contamination	INSECT, RODENT, ANIMAL CONTROL			
09		3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
10		3-304.12	In Use Utensils Properly Stored		PHYSICAL FACILITIES		
		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	36		6-201.11	Floors, Constructed, Clean, Good Repair
PERSONNEL				37		6-201.11	Walls, Ceiling, Attached Equip., Clean
11	C	590.003 D/E	Personnel with Infections Restricted/Excluded	38		6-303.11	Adequate Lighting
12	C	2-301.12	Proper, Adequate Hand Washing			6-202.11	Fixtures Shielded
	C	590.004 E	Prevention of Contamination of Hands	39		6-304.11	Rooms and Equipment Vented
13		2-401.11-.12	Good Hygienic Practices	40		6-305.11	Dressing Room Clean
		2-304.11	Clean Clothes, Hair Restraints	OTHER OPERATIONS			
		2-402.11	Hair Restraints	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
EQUIPMENT AND UTENSILS					C	7-201.11	Stored Separately
14		4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
15		4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed				5-203.13
16		4-501.111/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43		2-103.11 B	No Unauthorized Personnel
		4-301.12	Three Compartment Sink Provided, Drainboards			6-202.111/112	Separate Living/Sleeping Quarters
17		4-204.112/115	Equipment Thermometers, Pressure Gauge	44		4-802/03.11	Cleaning and Storage of Soiled Linens
		4-302.14	Test Kit Provided to Test Sanitizer			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
18		4-603.12	Pre-Flushed, Scraped, Soaked	HIGHLY SUSCEPTIBLE POPULATIONS			
19		4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	45	C	3-801.11	Food Restrictions and Food Preparation
20	C	4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	Number of violated provisions related to foodborne illness risk factors and interventions. (Add items M,01,03,07,08)			
21		3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations			
22		4-802.11	Food Contact Surfaces Clean				

Number of violated provisions related to foodborne illness risk factors and interventions. (Add items M,01,03,07,08)

Other Critical Violations

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Cherette Fuller</u>	Print: <u>Cherette Fuller</u>
Scheduled Date of Compliance Inspection: <u>N/A pass</u>	Date & Result:



Establishment Name	Wyman Elementary School	Date	6/19/18
Address	677 main street	Page	1 of 1
Item No.	In the space below describe all violations checked on front page.		
	<u>Main Kitchen</u>		
OK	Servsafe - Antoinetta Fuller - 12/15-12/20		
OK	Prep areas - Clean & in good repair		
OK	2-door fridge @ 38°F.		
OK	2-door freezer @ 1°F		
OK	Dry goods area - Clean & all items up off shelves		
OK	3 trays labelled & clean - Quat @ 200 ppm		
OK	Floors, walls, ceilings - Clean & in good repair		
OK	One-time use utensils - all pre-packaged		
OK	milk cooler @ 38°F - open during delivery		
OK	milk cooler @ kid service @ 37°F		
OK	Hot hold @ 175°F - no food in at moment		
OK	Trash area - Clean & lids closed		
OK	Kitchen staff - Hat, gloves, apron -		